



# THE OLIVE BRANCH

FOOD & DRINK  
WITH IMPECCABLE BREEDING

Thursday 22<sup>nd</sup> June 2017  
Desserts & Puddings

Strawberry treacle tart, whey sorbet	£6.95
Iced elderflower & champagne parfait, gooseberry & raspberry compote	£6.95
Mango cheesecake, mango salsa, coconut sorbet	£6.95
Sticky toffee pudding, salted caramel ice cream	£6.95
Summer berry Eton mess, basil sorbet	£6.95
Steamed cherry bakewell pudding, vanilla ice cream, custard	£6.95
Strawberry & lime trifle, champagne sorbet	£6.95
Lemon drizzle cake, raspberries, pistachio ice cream	£6.95
Chocolate tart, raspberry sorbet	£6.95
Olive Branch ice cream (rhubarb, salted caramel, chocolate)	1 scp £1.50 2 scp £3.00 3 scp £4.50
Olive Branch sorbet (blackcurrant, strawberry, coconut)	1 scp £1.50 2 scp £3.00 3 scp £4.50

## Mini Desserts & Puddings

Eton Mess £4.00 Chocolate brownie £4.00 Treacle tart £4.00 Chocolate coffee mousse £4.00

## Cheese & Savoury

Goats cheese souffle, pickled walnuts	£6.95
Golden Cross goats cheese, Norfolk white lady, Norfolk Mardler, Red Leicester, Westcombe Cheddar, Black Bomb, Admiral Collingwood, Battlefield Blue, Cropwell Bishop	3 cheeses £8.50 7 cheeses £12.50

## Pudding Drinks

Domaine de Durban 2006, Muscat de Beaune de Venise – Distinct muscat flavours, tropical fruits and honey	£6.75
Essensia Orange Muscat 2014, Andrew Quady, California – Orange blossom and apricots, rich & sweet	£6.85
Elysium Black Muscat 2014, Andrew Quady, California – Rich red berries flavours, lychees, rose petal	£6.85
San Emilio Pedro Ximenez, Bodegas Lustau, Jerez, Spain – Treacle, figs, raisins, christmas pudding, very sweet	£6.85
Campbells Rutherglen Muscat, Australia – Raisins, toffee, caramel, fig, nuts	£7.25
Shiraume Ginjo Umeshu Plum Sake, Akashi-Tai, Hyogo, Japan - Dry fruit, date, plum and marzipane	£9.50
North Star, Engletine Vineyard, Nottinghamshire – Wonderful grapefruit, pineapple, marmalade sweetness	£10.50
Oremus, Tokaji Aszu 5 Puttonoyos 2006, Hungary – Satsuma, grapefruit and mango, balanced acidity	£12.75
Maury Solera 1928 cask 765, Rousillion, France – Madeira style, nuts, figs, dried fruits, great with blue cheese	£8.90
Quinta do Passadouro Ruby Reserva	£6.75
Quinta do Passadouro LBV 2010	£7.50
Quinta de la Rosa Tawny 10 years old tonel n° 12	£9.75
Samuel Smiths Fruit Beers, Stamford, Lincolnshire 5.7% – Locally brewed fruit beer (Strawberry, Cherry, Raspberry) 330ml	£5.00
Samuel Smiths Organic Chocolate Stout, Tadcaster 5% – Smooth & creamy, deep chocolate, nutty bitter sweet finish 500ml	£6.50

## Coffee & Tea

Cafetiere of Coffee (small pot) £2.50 (large pot) £5.75  
Cappuccino £2.50 Latte £2.50  
Espresso £1.75 Double espresso £2.50

Teas – (small pot) £2.50, (large pot) £4.75  
Organic english breakfast tea, organic earl grey, camomile, organic rooibos, organic spring jasmine green tea, orange jasmine, fresh mint

## Petit Fours

Mint chocolate truffle, white chocolate fudge, hazelnut biscotti, strawberry pastille, lemon verbena marshmallow £5.00