



THE  
**OLIVE BRANCH**

FOOD & DRINK  
WITH IMPECCABLE BREEDING

Sunday 20<sup>th</sup> August 2017

*Nibbles*

Pipers Lincolnshire potato crisps	£1.00	House mixed nuts	£1.75
Padron peppers	£1.75	Pickled cockles	£2.00
Pork scratchings	£2.00	Chorizo cooked in cider	£2.95
Grasmere grunta	£3.00	Olive Branch olives	£2.60
Bar board (a selection of the above, ideal to share) £11.50			

*Dinner*

Roasted beetroot soup, horseradish & feta beignets	£6.50
Butternut squash & sage ravioli, goats curd, burnt onion caramel, pine nut brown butter	£7.25
Confit rabbit leg fritters, carrot pannacotta, radish & carrot salad	£7.50
Scotch quail eggs, watercress & fennel salad	£7.95
Pan seared breast of Wood pigeon, puffed pearl barley, beetroot relish, Asian pear	£7.95
Whole Grasmere pork & stilton pie, pub pickles	£8.50
Curried mussels mouclade, coriander purée, pickled saffron shallots	£7.95
Deville whitebait, parsley mayonnaise (starter)	£7.50 (larger) £10.00
Stuffed fillet of lemon sole, saffron, sauce vierge, tapioca crisp	£9.95
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Smoked garlic Gnocchi, wild mushroom & parmesan florentine, herb oil, confit shallot	£14.50
Olive Branch Fish & chips (Haddock), minted peas, tartare sauce	£14.95
Smoked Haddock, kedgeree arancini, poached duck egg, soy glazed pak choi	£15.50
Roast fillet of Cod, spring onion potato, brown shrimp & samphire butter sauce	£18.95
Pan fried Bream, chive mash, champagne & caviar sauce	£19.95
Breast of Duck, sweet potato fondant, orange braised chicory, pickled walnuts	£19.00
Honey glazed Pork belly, pickled apple tatin, smoked shallot purée	£18.95
Roast chump of Lamb, pearl barley tabbouleh, pomegranate	£22.50
28 day aged Ribeye (8oz), pub chips, pickled onion rings, pesto tomato, flat cap mushroom	£24.50

*Side orders*

House salad	£4.25	Paddock beans	£4.25
Pub chips	£4.25	Cavelo nero	£4.25
Mustard mash	£4.25	Courgettes, pangritata	£4.25

Extra bread ¼ loaf £1.00 ½ loaf £2.00 Whole loaf £4.00