



THE OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING

Sunday 10th December 2017

Nibbles

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

Lunch

Spiced butternut squash soup, toasted pumpkin seeds	£7.50
Butternut squash & sage ravioli, goats curd, burnt onion caramel, pine nut brown butter	£7.75
Cold pressed confit duck leg, pistachio & cherry terrine, brioche crouton	£6.95
Whole Grasmere pork & stilton pie, pub pickles	£8.50
Roast loin of Rabbit, rabbit leg fritter, carrot pannacotta, radish & rocket	£8.50
Plate of Rutland charcuterie, pub pickles, parkin	£11.00
Mussels mouclade (curried), coriander puree, pickled saffron shallots	£7.90
Devilled whitebait, parsley mayonnaise (starter)	£7.50 (larger) £10.00
Pan fried fillet of mullet, bouillabaisse dressing, balsamic tomato, rouille crouton	£9.50
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Smoked garlic Gnocchi, wild mushroom & parmesan florentine, herb oil	£14.75
Olive Branch Fish & chips (Haddock), minted peas, tartare sauce	£14.95
Fillet of smoked Haddock, kedgeree arancini, soft poached hens egg, confit tomato, soy glazed pak choi, curry sauce	£16.95
Chalk farm Trout, tagliatelle, crayfish, tomato, spinach & spring onion, bisque	£17.50
Black olive crusted Hake, chick pea & chorizo ragù, cavolo nero, tomato sauce	£18.95
Grilled breast of Guinea Fowl, butternut squash risotto	£17.95
Whole roast Partridge, game chips, roast root vegetables, red cabbage	£18.50
Roasted breast of Mallard & confit leg, beetroot pearl barley, chicory, Lincolnshire kalettes, port plums	£21.00
Roasted 28 day dry aged Sirloin of Beef, fondant potato, seasonal vegetables, horseradish hollandaise	£22.00
Roast Haunch of Venison, parsnip & potato terrine, red wine sauce	£23.00
28 day aged Rib Eye (10oz), pub chips, pickled onion rings, horseradish hollandaise, flat cap mushrooms	£30.00

Set Lunch

Smoked salmon, beetroot carpaccio, chive crème fraiche	Roasted 28 day dry aged Sirloin of Beef, fondant potato, seasonal vegetables, horseradish hollandaise	Iced Christmas parfait, chocolate mousse, mango coulis
3 courses £27.50		

Side orders

House salad	£4.50	Cauliflower cheese	£4.50
Pub chips	£4.00	Braised red cabbage	£4.50
Mustard mash	£4.50	Honey roast piccolo parsnips	£4.50
Extra bread	¼ loaf £1.00 ½ loaf £2.00 Whole loaf £4.00		