



THE  
**OLIVE BRANCH**

FOOD & DRINK  
WITH IMPECCABLE BREEDING

Example Dinner Autumn 2020

**STARTERS**

Whipped goats cheese, artichoke, malt, stout vinegar & tarragon  
Cheddar cheese dumplings, smoked beetroot, elderberry, nasturtium & ox tongue  
Roast diver caught scallop, whipped buttermilk, smoked sausage, onion & honey  
Potato & leek soup, smoked haddock, egg yolk & crème fraiche  
Venison tartare (Belton Park), bramble, hazelnut, orange, nasturtium  
Pub made black pudding, confit egg yolk, curried pickled onion, granny smith

**MAIN COURSES**

Potato & Parmesan Gnocchi, roast butternut squash, black cabbage, almond  
Smoked & roasted carrot, ricotta, seaweed, egg yolk, nasturtium  
Olive Branch Fish (Haddock) & chips, pub peas, tartare sauce  
Roast Cornish Pollock, curried pearl barley, pickled raisins, coriander & crispy rice  
Goosnargh Guinea Fowl Breast, charred sweetcorn, pak choi, smoked leek & maitake mushroom  
Creedy Carver Duck Breast, smoked beetroot, elderberry ketchup, kale & pomme dauphine  
28 day dry aged Dexter Beef Sirloin, thick cut dripping chips, beef fat mushroom, tomato, diane sauce  
(£3.50 supplement)  
Slow cooked Hogget Shoulder (Stretton), jerusalem artichoke, clams & sea vegetables

**SIDE ORDERS**

Thick cut dripping chips £4.50 (with truffle mayonnaise & aged parmesan £5.50)  
Tenderstem broccoli, herb butter £4.50  
Baby roast potato, seaweed butter £4.50  
Baby carrots, nasturtium pesto £4.50

**DESSERTS**

Beetroot cream, white chocolate, frozen blackberry & horseradish  
Olive Branch apple crumble (apple compote, smoked toffee, shortbread)  
Sticky toffee pudding, sweet cheese ice cream, butterscotch sauce  
Aerated chocolate, lovage ice cream, pear & Wiltshire truffle  
Olive Branch ice creams (vanilla, marmalade, peanut) & sorbets (coconut, strawberry, passionfruit)  
Eccles cake, Cropwell Bishop, pedro ximenez, earl grey cream  
Selection of English cheeses (Lincolnshire Poacher, Two Hoots Barkham Blue, Rosary Ash, Tunworth)

**£32.50 for two courses**

**£39.50 for three courses**

Please inform us if you have any allergies or dietary requirements