



THE
OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING

Example Autumn Lunch for Jess 2020

STARTERS

Potato & leek soup, smoked haddock, egg yolk & crème fraiche
Goats cheese mousse, artichoke, malt, stout vinegar & tarragon (v)
Cheddar cheese dumplings, smoked beetroot, elderberry, nasturtium & ox tongue
Pub made black pudding, slow cooked egg yolk, curried pickled onion & granny smith

MAIN COURSES

Potato & Parmesan Gnocchi, roast butternut squash, black cabbage, almond
Roast Cornish Pollock, curried pearl barley, pickled raisins, coriander & crispy rice
Slow cooked Hogget Shoulder (Stretton), jerusalem artichoke, clams & sea vegetables
Braised beef, charred sweetcorn, pak choi, smoked leek & maitake mushroom

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

Olive Branch apple crumble (apple compote, smoked toffee, shortbread)
Bread & butter pudding, marmalade ice cream
Banana pannacotta, hazelnut, chocolate mousse
Garden pea cream, white chocolate, water mint, mascarpone

2 courses £22.50

3rd course £6.00

Please inform us if you have any allergies or dietary requirements