



THE  
**OLIVE BRANCH**  
FOOD & DRINK  
WITH IMPECCABLE BREEDING

Autumn Sunday Lunch

Sunday, 10<sup>th</sup> October 2021

**STARTERS**

- Marinated heritage beetroots, smoked curd, fresh cream, dill, marigold
- Slow cooked duck egg, sweetcorn salsa, nasturtium
- Lightly cured & smoked salmon, apple, cucumber, horseradish & dill
- Charred Cornish mackerel, oyster, cucumber, seabuckthorn, buckwheat
- Scottish langoustine tartare, lovage, buttermilk, salted lemon, sea herbs (supplement £3.50)
- Pub made black pudding, curried pickled onion, egg yolk, apple, crispy pork

**MAIN COURSES**

- English truffle & wild mushroom Risotto, mascarpone, parmesan, fresh chive, crispy onion
- Olive Branch Fish (Haddock) & chips, pub peas, tartare sauce
- Pan fried Salmon, apricot cous cous, asian shallots, coriander, parsnip, pak choi
- Roast Goosnargh Guinea Hen (Breast & Leg), English peas, gem lettuce, yeast, fresh cheese, lavender
- Burghley Estate Lamb (Rump, loin & Sweetbread), confit potatoes, courgette, black garlic, basil, smoked curd
- Roast 28 day mature Beef, Yorkshire pudding, roast potatoes, glazed carrot, tenderstem broccoli, fine beans, beef sauce, horseradish hollandaise

**SIDE ORDERS**

- Pub chips, truffle mayonnaise £5.50
- Samphire, confit lemon £4.50
- Buttered paddock spinach £4.50
- Cauliflower cheese £4.50
- Roast potatoes, maldon sea salt £4.50

**DESSERTS**

- Poached & confit pineapple, scheswan pepper, lemon grass, coconut
- Garden pea cream, watermint, white chocolate, coconut
- Chocolate marquise, yuzu caramel, reduced milk ice cream
- Frozen yoghurt, peach, tonka bean, honeycomb
- Sticky toffee pudding, miso butterscotch, clotted cream ice cream
- Olive Branch ice creams (vanilla, lemon, salted chocolate)
- Olive Branch sorbets (seabuckthorn, raspberry, yoghurt)
- Selection of Handpicked English cheeses (Sparkenhoe Vintage Red Leicester, Oxford Isis, Cropwell Bishop Stilton)

**£32.50 for two courses**  
**£7.50 3<sup>rd</sup> course**