



THE
OLIVE BRANCH
FOOD & DRINK
WITH IMPECCABLE BREEDING

Dinner, 23rd September 2020

STARTERS

Sweet summer tomatoes, nasturtium, garden crumpet, parmesan custard
Slow cooked duck egg, smoked duck, broad beans, English peas
Lightly cured & smoked salmon, apple, cucumber, horseradish & dill
Marinated heritage beetroots, fresh cream, dill, apple marigold
40 day aged beef tartare, artichoke, lovage, crispy quail egg

MAIN COURSES

Summer Wiltshire truffle & girolle Risotto, crispy parmesan
Olive Branch Fish (Haddock) & chips, pub peas, tartare sauce
Roast Cornish Pollock, barley risotto, prawns, lemon, shellfish bisque
Roast Creedy Carver Duck Breast, beetroot, kale, elderberry, pomme dauphine
Slow cooked Pork Belly, aubergine caviar, smoked apple, hen of the woods, confit potato
Slow cooked & pressed Lamb Shoulder, French style peas, alliums, smoked potato
28 day dry aged Dexter Beef Sirloin, thick cut dripping chips, beef fat mushroom, tomato,
bearnaise sauce (£3.50 supplement)

SIDE ORDERS

Thick cut dripping chips £4.50 (with truffle mayonnaise £5.50)
Tenderstem broccoli, herb butter £4.50
Fine beans, toasted almonds £4.50
House salad, dressing £4.50

DESSERTS

Aerated chocolate, lovage ice cream, pear & truffle
Olive Branch apple crumble (apple compote, smoked toffee, shortbread), hay custard
Sticky toffee pudding, sweet cheese ice cream, butterscotch sauce
Beetroot cream, white chocolate, blackberry & horseradish
Olive Branch ice creams (vanilla, salted chocolate, pumpkin) & sorbets (coconut, plum, rhubarb)
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

Your team today...

In the kitchen - Luke, Stefan, Glen, Nick, Henry, Bryony & Dave

Out front - Ben, Alistair, Linda, Isaac, Francisco, Richard

Behind the Bar - Billy & Nick

Housekeeping - Helen & Helen