



THE
OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING

Discover Rutland Tasting Menu

Snacks

Carrot, trout, hay
Runner bean, preserved elderflower, chervil
Seaweed, smoked eel, apple, dill
(Olive Branch Paddock & Rutland Water)

Whyte Whytch Cheese Toastie, truffled custard

(Stamford Artisan Cheese & Priory Farm)

125 ML HAMBLEDON CLASSIC CUVÉE NV BRUT, HAMPSHIRE, ENGLAND
1/3 PINT NEW ENGLAND IPA, BIG SKIES, LINCOLNSHIRE

Caramelised Potato,

Smoked Lincolnshire eel, buttermilk, dill
(Olive Branch Paddock & Vine Farm Dairy)

125 ML BACCHUS, 2019, ALBOURNE ESTATE, WEST SUSSEX
1/3 PINT AIR OF ARROGANCE, BIG SKIES, LINCOLNSHIRE

Mangalita Pork,

sweetcorn, sprouting grains, apple, truffle
(Dandelion Farm & Clipsham Village)

125 ML PINOT GRIS WILD FERMENT 2019, SHARPHAM, SOUTH DEVON, UK
330ML GUNMETAL, ROUND CORNER, MELTON MOWBRAY

OR

Castle Milk Mooret Hogget,

sour onions, nasturtium, whey cream

(Stretton, Olive Branch Paddock, Wine Farm Dairy)

125ML PINOT GRIS WILD FERMENT 2019, SHARPHAM, SOUTH DEVON, UK
330ML MACKINAW, ROUND CORNER, MELTON MOWBRAY

Beetroot,

White chocolate, bramble, horseradish
(Olive Branch Paddock & Clipsham Woods)

50 ML WHISKEY & WILD DAMSON, MELTON MOWBRAY

Two Chimps Coffee – Shibui Loose Leaf Teas Treats

£50.00 per person

(Please note tasting menu to be taken by the whole table.)

Wine Flight £30.00 Beer Flight £12.50

Our tasting menu has been designed by Luke & his kitchen team to showcase the beautiful, local seasonal produce that Rutland has to offer using the very best from the land to local farmers & producers