



# THE OLIVE BRANCH

FOOD & DRINK  
WITH IMPECCABLE BREEDING

## Spring Tasting Menu

### Snacks

Colchester Oyster,  
apple, fennel, lime  
*100ML HAMBLEDON CLASSIC CUVÉE NV BRUT, HAMPSHIRE, ENGLAND*  
1/3 PINT KEY LIME LAGER, TUNY BREWERY, NEWPORT, WALES



Truffled Egg Custard,  
cheese toastie  
*75ML FINO, HEREDAD DE HIDALGO, JEREZ, SPAIN*  
1/3 PINT AIR OF ARROGANCE, BIG SKIES, LINCOLNSHIRE



Evesham heritage tomatoes,  
whipped curd, iced basil, honey  
*125ML THE DREAMER VIOGNIER 2021, PHILIP SHAW, ORANGE, AUSTRALIA*  
1/3 PINT ZOMBA, ROUND CORNER, MELTON MOWBRAY



Hand picked Cornish crab,  
charred hispi cabbage, horseradish & wild garlic  
*125ML CASA SILVA LAGO RIESLING 2016, PATAGONIA, CHILE*  
1/3 PINT GRAPEFRUIT, JUBEL BEER, CORNWALL



Goosnargh Guinea Hen,  
various onions, spinach, gremolata  
*125ML BLOCK 57 CARMENERE 2018, COLCHAGUA VALLEY, CHILE*  
1/3 PINT MILK STOUT, BIG SKIES, LINCOLNSHIRE



Fermented tea,  
apple marigold



Baked Apple,  
fermented honey, marigold  
*50ML NIVOLE MOSCATO D'ASTI 2020, MICHELE CHIARLO, PIEDMONT, ITALY*  
1/3 PINT RASPBERRY CIDER, ROSIE'S PIG, HEREFORDSHIRE



Iced Almond,  
buttermilk, dill  
*50ML SHIRAUME GINJO UMESHU PLUM SAKE, AKASHI-TAI, HYOGO, JAPAN*  
1/3 PINT ELDERFLOWER, JUBEL BEER, CORNWALL

Two Chimps Coffee – Shibui Loose Leaf Teas  
Treats

**£80.00 per person**

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

Wine Flight £45.00 Beer Flight £19.00