



THE
OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING

Festive
Tasting Menu

Snacks

Duck Liver Parfait,
fermented cherry, smoked heart, gingerbread
50 ML CASTELNAU DE SUDUIRAUT 2013, SAUTERNES, FRANCE



Cream Cheese & Chive Toastie,
duck egg custard
50 ML FINO, LUSTAU SOLERA FAMILIAR, JEREZ, SPAIN

Charred Cornish Mackerel,
Lincolnshire eel, cucumber, sea buckthorn
150 ML WEINRIEDER GRÜNER VELTLINER 2017, WEINVIERTEL, AUSTRIA



Turkey Carrot,
carrot cooked in turkey fat, crispy skin, pickled carrot
150 ML LAISSEZ FAIRE FIANO 2017, LARRY CHERUBINO, AUSTRALIA



Forced Rhubarb
nasturtium, meringue, caramelised sourdough
50 ML ESSENSIA ORANGE MUSCAT 2016, ANDREW QUADY, CALIFORNIA



Roast Venison Loin (Belton Park),
smoked sloe berry, ragu, brussels sprouts, beetroot
150 ML CHAMONIX GREYWACKE PINOTAGE 2016, FRANSCHHOEK, SOUTH AFRICA



Iced Yoghurt,
Douglas fir, wood sorrel
50 ML NIVOLE MOSCATO D'ASTI D.O.C.G. 2018, MICHELE CHIARLO, PIEMONTE, ITALY



Two Chimps Coffee – Shibui Loose Leaf Teas

Treats

£75.00 per person
(Please note tasting menu to be taken by the whole table.)
Wine Flight £45