



THE
OLIVE BRANCH
FOOD & DRINK
WITH IMPECCABLE BREEDING

Lunch for Less 23rd September 2020

STARTERS

Sweet summer tomatoes, nasturtium, parmesan custard
Devilled whitebait, lemon mayonnaise
Slow cooked duck egg, smoked duck, broad beans, English peas
Lightly cured & smoked sea trout, oyster mayonnaise, cucumber & dill

MAIN COURSES

Summer Wiltshire truffle & girolle Risotto, crispy parmesan
Olive Branch Fish (Haddock) & chips, pub peas, tartare sauce
Roast Cornish Cod, smoked broccoli, clams, sea herbs, lemon
Slow cooked Pork Collar, aubergine caviar, smoked apple, hen of the woods, confit potato

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

Valrhona chocolate delice, carrot & seabuckthorn sorbet
Poached Yorkshire rhubarb, pistachio curd & vanilla meringue
Sticky toffee pudding, sweet cheese ice cream, butterscotch sauce
Olive Branch ice creams (vanilla, salted chocolate, walnut) & sorbets (coconut, carrot & seabuckthorn, passionfruit)

2 courses £22.50

3rd course £6.00

Please inform us if you have any allergies or dietary requirements

Your team today...

In the kitchen - John, Stefan, Glen, Nick, Henry, Bryony & Dore

Out front - Ben, Alistair, Linda, Isaac, Richard, Caitlin & Hannah

Behind the Bar - Billy & Nick

Housekeeping - Helen & Helen