



THE  
**OLIVE BRANCH**  
FOOD & DRINK  
WITH IMPECCABLE BREEDING

Sunday 10<sup>th</sup> July 2022

**STARTERS**

Heritage tomato, whipped curd, tomato essence, iced basil  
Slow cooked duck egg, fresh peas, elderflower, yeast  
Lightly charred Cornish mackerel, oyster mayonnaise, cucumber, seabuckthorn, buckwheat  
Ham hock tortellini, apple & lovage velouté, cheese croutons  
Pub made black pudding, curried pickled onion, apple, egg yolk, crispy pork

*Main Courses*

Celeriac 'Risotto', baked apple, fennel, summer truffle  
Olive Branch Fish (Haddock) & chips, pub peas, tartare sauce  
Roast Cornish Cod, cockle & prawn pearl barley, shellfish bisque, sea vegetables, lemon, fennel  
Churchill Farm Chicken, fresh peas, onion, gem lettuce, elderflower  
Burghley Park Lamb (Rump & Sweetbread), curried aubergine, onions, potato terrine, aged yoghurt  
Roast 28 day mature Beef Sirloin, Yorkshire pudding, roast potatoes, glazed carrot, tenderstem broccoli,  
fine beans, beef sauce, horseradish hollandaise

*Side Orders*

French peas, gem lettuce £5.50

Tenderstem broccoli & peanut satay £4.95

Extra bread (1/4 loaf) £1.00 or (1/2 loaf) £2.00

Pub chips, summer truffle £6.50

Roast potatoes, maldon sea salt £5.00

Cauliflower cheese £5.50

*Desserts*

Chocolate mousse, smoked toffee, shortbread, iced milk  
Manton strawberry, paddock nasturtium, elderflower  
Sticky toffee pudding, miso caramel, Guinness ice cream  
Seabuckthorn curd, toasted black sesame, iced yoghurt  
Eccles cake, Barkham Blue, Earl Grey  
Selection of English cheeses  
(choose 3 cheese, or 7 cheese £8.50 supplement)  
Eve, Sparkenhoe Vintage Red Leicester, Black Bomber, Cropwell Bishop,  
Baron Bigod, Barkham Blue, Sparkenhoe Shropshire Blue

**£37.50 for two courses**

**£7.50 for 3<sup>rd</sup> course**