



THE
OLIVE BRANCH
 FOOD & DRINK
 WITH IMPECCABLE BREEDING

Sunday Lunch, 3rd May 2026

Snacks

Pipers Lincolnshire potato crisps	£2.50	Grasmere Grunta	£5.00
Pickled cockles	£4.00	Nocellara Olives	£5.00
Chorizo, fermented honey	£6.00	Pork scratchings	£4.50
House nuts	£4.50		

Bar board (a selection of the above, ideal to share) £27.50

Beef dripping rosti, chive emulsion, Lincolnshire poacher £4.50 Kataifi prawn, sweet chilli sauce £3.00 each

Starters

- Bramley apple & lovage soup, smoked Lincolnshire eel, croutons £12.50
- Spring Salad (Tabbouleh, burrata, salad leaves, pomegranate & mint, honey & sumac dressing) £12.50
- Moules mariniere, seven cereal bread £12.50
- Dressed Cromer crab, crème fraiche, lime gel, coriander £14.50
- Ham hock bon bons, apple & cider chutney, smoked grain mustard mayonnaise £11.50
- Chicken liver parfait, fermented apricot, apricot gel, smoked almonds, toasted brioche £14.50

Main Courses

- Charred Savoy cabbage, fermented chilli, honey, crispy shallot, chive butter sauce, pink fir potatoes £24.00
- Saffron Tagliatelle, wild garlic pesto, toasted pine nuts, confit cherry tomatoes £24.50
(additional vegan & vegetarian dishes available upon request)
- Olive Branch Fish (Haddock) & chips, pub peas, tartare sauce (with homemade tomato ketchup or curried ketchup) £27.50
- Roast Cod, peas, chorizo, pink fir apple potato & baby gem fricassee, chive oil £29.50
- Poached Wild Halibut, courgette, coriander, yoghurt, spiced granola, curry sauce, ratte potatoes £36.00
- Slow cooked Lamb Shoulder, dauphine potato, tenderstem broccoli, buttermilk onions, lamb sauce £27.50
- Roast 28 day mature Beef Sirloin, horseradish hollandaise, braised red cabbage, honey roasted carrots, Yorkshire pudding, swede, tenderstem broccoli, cauliflower cheese, roast potatoes £28.50
- Roast Pork Loin, braised red cabbage, honey roasted carrots, Yorkshire pudding, swede, tenderstem broccoli, cauliflower cheese, roast potatoes £28.50

Side Orders

- Cauliflower cheese £5.50
- Roast ruby beetroot £5.50
- Honey butter carrots £5.50
- Tenderstem broccoli, almonds £5.50
- Roast potatoes, thyme salt £5.00
- Extra bread (1/4 loaf) £1.00 or (1/2 loaf) £2.00

Set Lunch

£37.50 for two courses £8.50 for 3rd course

Roast 28 day aged Beef Sirloin & Horseradish Hollandaise

or
Roast Pork Loin,

braised red cabbage, honey roasted carrots, Yorkshire pudding,
 tenderstem broccoli, cauliflower cheese & roast potatoes

Sweet woodruff panna cotta,
 toasted oat crumble, raspberry
 sorbet

Chicken liver parfait,
 fermented apricot, apricot
 gel, smoked almonds,
 toasted brioche

Desserts

- Sticky toffee pudding, butterscotch sauce, chantilly £10.50
- Sweet woodruff panna cotta, toasted oat crumble, raspberry sorbet £10.50
- Coconut crèmeux, Yorkshire rhubarb compote, gingerbread crumb & rhubarb sorbet £11.50
- Dark chocolate & barley mille-feuille, malted milk ice cream, caramelised barley £12.50
- Caramelised Honey mousse, poached apricots, honeycomb, blueberry sorbet £11.50
- Eccles cake, Colston Bassett, Earl Grey £11.50
- Selection of 3 English cheese £14.50 (additional cheese £3.00 each)