



# THE OLIVE BRANCH

FOOD & DRINK  
WITH IMPECCABLE BREEDING

Dinner, Saturday 29<sup>th</sup> June 2024

## Snacks

Pipers Lincolnshire potato crisps	£1.25	Marinated nocellara olives	£3.50
House nuts	£3.00	Pork scratchings	£2.50
Grasmere Grunta	£3.50	Chorizo, fermented honey	£5.00
Padron peppers	£5.00		

Bar board (a selection of the above, ideal to share) £25.50

## Starters

- Cream of tomato & red pepper soup, chervil, nasturtium, chive, crème fraiche £10.50  
Marinated heritage beetroot, goat's curd, fresh cream, dill £14.50  
Chicken liver & thyme parfait, tea soaked fruit, kumquat, toasted almond, pub sourdough £14.00  
Smoked seatrout tartare, grapefruit, trout roe, cherry tomato, Peruvian black mint £16.00  
Prawn mousse, kataifi, spring onion £16.00  
Braised oxtail & tongue, turnip dumplings, oxtail consommé, chervil £14.50  
Ham hock raviolo, apple & lovage velouté, crispy onions £15.00

## Mains

- Wild mushroom tagliatelle, cavolo nero, salty fingers £25.00  
Roast hispi cabbage, black garlic, caramelised onion, yeast, Lincolnshire Poacher cheese, confit potato £25.00  
(additional vegan & vegetarian dishes available upon request)  
Olive Branch Fish (Haddock) & chips, pub peas, tartare sauce (with homemade tomato ketchup or curried ketchup) £26.00  
Pan seared Seabass, chorizo, garden pea & baby gem fricassee £28.50  
Poached, herb crusted Halibut, fennel, sorrel, Jersey Royals £35.00  
Guinea Hen (Leg & Breast), woodland mushrooms, ponzu, potato & thyme terrine £33.50  
Launde Farm Lamb (Rump & Belly), caponata, roast carrot, Olive Branch dauphinoise potatoes £36.50  
Slow cooked Beef Short Rib, smoked mustard, Lincolnshire Poacher cheese, fermented cabbage, sour cream, confit garlic creamed potato £39.50

## Side Orders

- Pub chips £5.50    Garlic & herb buttered baby potatoes £5.00  
Buttered cavolo nero £5.50    Creamed savoy cabbage & bacon £5.50    Roasted ruby beetroot £5.00  
Extra bread (1/4 loaf) £1.00 or (1/2 loaf) £2.00

## Desserts & Savoury

- Sweet woodruff pannacotta, lemon curd ice cream, honeycomb £10.50  
Sticky toffee pudding, miso toffee sauce, vanilla ice cream £10.50  
Dark chocolate, banana, lime soufflé tart, banana & rum ice cream £11.50  
Apple & elderflower mille-feuille, vanilla, chardonnay vinegar, granny smith sorbet £11.50  
Baked vanilla cheesecake, Rutland Water strawberry, white chocolate, ginger £11.50  
Almond parfait, smoked butterscotch, caramel chocolate ganache, toasted buckwheat £11.50  
Eccles cake, Barkham Blue, Earl Grey £11.50  
Selection of 3 English cheese £12.50 (additional cheese £3.00 each)