



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

Sunday Lunch, 30<sup>th</sup> June 2024

*Snacks*

Pipers Lincolnshire potato crisps	£2.00	House nuts	£4.00
Pork Scratchings	£4.00	Nocellara Olives	£4.00
Chorizo, fermented honey	£5.50	Grasmere Grunta	£4.00
Bar board (a selection of the above, ideal to share)			£25.00

*Starters*

Gazpacho, nasturtium, chive, crème fraiche	£10.50
Moules mariniere, toasted sourdough	£14.50
Prawn mousse, kataifi, spring onion	£16.00
Smoked seatrout tartare, grapefruit, trout roe, cherry tomato, Peruvian black mint	£16.00
Chicken liver & thyme parfait, tea soaked fruit, kumquat, toasted almond, pub sourdough	£14.00
Ham hock raviolo, apple & lovage velouté, crispy onions	£15.00

*Main Courses*

Wild mushroom tagliatelle, cavolo nero, salty fingers	£25.00
Roast hispi cabbage, black garlic, caramelised onion, yeast, Lincolnshire Poacher, confit potato (additional vegan & vegetarian dishes available upon request)	£25.00
Olive Branch Fish (Haddock) & chips, pub peas, tartare sauce, (pubmade tomato ketchup or curried ketchup)	£26.00
Poached, herb crusted Halibut, fennel, sorrel, Jersey Royals	£35.00
Guinea Hen (Leg & Breast), woodland mushrooms, ponzu, potato & thyme terrine	£33.50
Roast 28 day mature Beef Sirloin, braised red cabbage, honey roasted carrots, swede, Yorkshire pudding, cavolo nero, tenderstem broccoli, roast potato	£27.50
Pork short loin, crackling, braised red cabbage, honey roasted carrots, swede, Yorkshire pudding, cavolo nero, tenderstem broccoli, roast potato	£27.50

*Side Orders*

Cauliflower cheese	£5.50	Roasted ruby beetroot	£5.00
Roast potatoes, maldon sea salt	£5.00	Extra bread (1/4 loaf)	£1.00 or (1/2 loaf) £2.00

**Set Lunch**

	<b>£35.00 for two courses</b>	<b>£7.50 for 3<sup>rd</sup> course</b>	
	Roast 28 day mature Beef Sirloin, or Pork short loin, crackling, braised red cabbage, honey roasted carrots, swede, Yorkshire pudding, cavolo nero, tenderstem broccoli, roast potato		
Gazpacho, nasturtium, chive, crème fraiche			Sweet woodruff pannacotta, lemon curd ice cream, honeycomb

*Desserts*

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 souffle 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
Eccles cake, Barkham Blue, Earl Grey	£11.50
Selection of 3 English cheese (additional cheese £3.00 each)	£12.50
Ragstone, Sparkenhoe Vintage Red Leicester, Vintage Lincolnshire Poacher, Snowdonia Black Bomber, Tunworth, Cropwell Bishop Stilton, Baron Bigod, Barkham Blue	