



GROUP DINNER MENU

MEDITERRANEAN TAPAS

Hot Smoked Salmon | 10.50

Orange and fennel salad with lemon and dill (F)

Burrata | 8.00

Heritage tomatoes, basil oil (V,D)

Beetroot Salad 🌱 | 8.50

Cashew nut 'cream cheese', olive oil, toasted seeds (V,SD,CN)

Roasted Aubergine 🌱 | 7.50

Crispy chickpeas, pomegranate molasses, citrus tahini sauce (V,SE,SD)

Salt and Pepper Calamari | 8.50

With lemon aioli (M,W,S)

Beef Kofta Bites | 7.50

Onion and parsley (SD)

Traditional Greek Salad | 7.50

Tomatoes, cucumber, peppers, onions, olives, olive oil, feta and oregano (V,D)

Tzatziki | 4.50

Authentic Greek dip with yoghurt, dill and garlic (V,D,SD)

Houmous 🌱 | 4.50

Chickpea dip with tahini and paprika (V,SE)

Garlic Flatbread and Rosemary Foccacia 🌱 | 5.00

Served warm with olive oil and balsamic glaze (V,W,SD)



MAINS

The Olive Tree Mediterranean

Mixed Grill | 58.00 *(for two to share)*

Chicken souvlaki, roasted lamb, slow roasted pork belly, beef kofta bites and charred vegetables, served with lemon potatoes, tzatziki, flatbread and Greek salad
(W,D,SD,MU)

Mediterranean Steak Frites | 30.00

10oz rump steak flavoured with Mediterranean herb and garlic butter, served with roasted plum tomato and fries (SD,D)

Pan Fried Cod | 26.50

Confit fennel, tenderstem broccoli, sautéed new potatoes, fennel and Pernod cream sauce (F,D)

Balsamic Vinegar and Honey

Slow Roasted Pork Belly | 24.00

Spiced sweet potato wedges, kale, crispy onions and salsa verde (W,MU,SD)

Grilled Chicken Souvlaki | 22.00

Marinated with paprika, oregano, red onion and peppers, served with tzatziki, tomato salad and flatbread (W,D,SD)

The Olive Tree Beef Burger | 22.00

On a sourdough bun, topped with halloumi, tomato relish, pickles and harissa mayonnaise, served with Za'atar fries (W,D,SD)

Cauliflower Shawarma 🌿 | 22.00

Marinated with an aromatic spice blend, served with roasted tomatoes, houmous, pickled red onion salad and flatbread (V,W,SE,SD)

Charred Courgette, Lemon and Basil Linguine 🌿 | 22.00

Basil, garlic and lemon zest, finished with toasted pine nuts and olive oil (V,W)

SIDES

Za'atar Fries 🌿 (V) | 5.00

Charred Vegetables 🌿 (V) | 5.00

Roasted Sweet Potato Wedges 🌿 (V) | 5.00

Lemon and Thyme Roasted Potatoes

(V,MU,SD) 🌿 | 5.00

DESSERTS

Chocolate Ganache and Salted Caramel Tart | 8.50

Sea salt, blood orange gel, honeycomb ice cream (V,W,D,S,SD)

Baklava Sundae | 8.50

Golden buttery filo crumb with roasted walnuts, vanilla ice cream and spiced honey syrup (V,W,N,D,W)

Tiramisu | 8.50

Naples biscuits soaked in coffee, topped with whipped mascarpone and dusted with cocoa (V,W,D,E,SD)

Italian Orange and Olive Oil Semolina Cake 🌿 | 7.50

Blackcurrant sorbet, candied almonds (V,W,O,A,S)

Cheese Platter | 13.50

Chutney, grapes, celery and cheese crackers (V,W,B,D,SD,C,R)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian