

DINNER

To Start

Warmed olives	8
Potato and treacle sourdough with whipped olive oil (vv, nf)	4.5
Roast broccoli croquettes with zucchini pickle and coconut yoghurt (vv, nf)	13
Green eggs with a ham hock terrine, celeriac remoulade and pickles (df, gf, nf)	17
Lasagne of heirloom tomatoes, red quinoa, cashew mozzarella and basil mayonnaise (vv)	17
Carpaccio of fish smoked in wild herbs and lemongrass, with a miso vinaigrette and coconut kefir yoghurt (df, nf, gf)	18
Ricotta and beetroot tart with green apple, spiced walnuts and foraged flowers (v)	16
Olive's platter for two (gf*)	33

To Follow

Spinach gnocchi with pan roasted cauliflower steak, broad bean gremolata and purple carrot (vv, gf, nf)	29	
Red Leicester soufflé, grilled asparagus, goat cheese and sunflower shoots (v, gf, nf)	28	
Poached salmon and chargrilled octopus with tarragon risotto, shiitake mushrooms and smoked salmon sauce (nf, gf)	37	
Roast lamb rump with peas and wasabi, an earth cooked potato and anchovy jus (nf, gf, df)	34	
Fillet of white fish with crispy skin, fennel, sweet and sour grapes, almond dukkah (gf, df)	33	
Dry aged scotch fillet, fried potato and black garlic with roast bone marrow butter (gf, nf, df*)	40	
700g rib of beef	<i>with accomaniments, for two</i>	76
Fries with tarragon mayonnaise (gf)	4.5	
Whitlof with avocado and blood orange (vv, gf, nf)	9	
Seasonal vegetables	9	

vv= vegan, v= vegetarian, gf= gluten free, gf*= available as gf, nf = nut free, df = dairy free

Menu prepared by James Morgan and Andrew Liddell

Olive.