

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)	14
Chargrilled pork belly glazed in honey and soy with pickled cherries, parsnip crisps and wild fennel (nf, df, gf)	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

Charred eggplant ravioli with caramelised onion, grilled zucchini, puttanesca and roasted hazelnut (vv)	30
Red Leicester soufflé with pears poached in red wine, snow peas, goat cheese, wild weed ash and sunflower shoots (v, gf, nf)	29
Poached fillet of salmon, scorched cucumber, harissa yoghurt, crispy polenta and prawns (nf)	37
Roast lamb rump with peas and wasabi, an earth cooked potato and anchovy jus (nf, gf, df)	35
Fillet of white fish with crispy skin, fennel, sweet and sour grapes, almond dukkah (gf, df)	34
Dry aged scotch fillet, fried potato and black garlic with roast bone marrow butter (gf, nf, df*)	40
700g rib of beef <i>with accompaniments, 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.