

DINNER

To Start

Warmed olives	7
Potato and treacle sourdough with whipped olive oil (Vv)	4
Cashew mozzarella with preserved lemon and caper mayonnaise (Vv)	10
Agnolotti of broad bean, wild watercress and mint with fresh citrus and hazelnut (Vv)	17
Zany Zeus halloumi, tomato, kale crisps and white balsamic vinaigrette (V, GF, NF)	17
Granny Smith cured salmon, avocado yoghurt, ginger and uruchimai cracker (DF, GF, NF)	18
Beef croquette, pickled bone marrow, lime mayonnaise and radish (NF, DF)	17
Olive's platter for two (GF*)	32

To Follow

Fried gnocchi, pea and basil ragoût, grapefruit, home-made ricotta and pea wafer (NF, V)	28
Celeriac and sweet potato pavé, coriander, butter beans and a thyme crumb (Vv, GF, NF)	28
Fillet of white fish with crispy skin, scallops, asparagus, and saffron penne (NF, DF)	37
Roast lamb rump with cumin, broad beans, English mustard and summer herbs (GF*, NF)	30
Suckling pig, cider pickled beetroot, foraged greens and horseradish (NF)	34
Smoked Wakanui beef short rib, polenta, roasted cauliflower and orange sauce (NF, GF)	37
Fries with tarragon mayonnaise (GF)	4.5
Mixed leaves and soft herbs	7
Seasonal vegetables	9

Vv= vegan, V= vegetarian, GF= gluten free, NF = nut free, DF = dairy free

Menu prepared by James Morgan and Andrew Liddell

Olive.