

The Olive Branch

RESTAURANT & ROOMS

STARTERS

- ROBUST PLUM TOMATO SOUP**, drizzle of basil oil 5.50
- STEAMED SCOTTISH MUSSELS**, White wine, shallots, garlic & parsley cream 8.95
- NATURALLY SMOKED HADDOCK FISH CAKES**, With a creamy lemon & tarragon sauce 7.95 / 14.95
- ANCHOIVES & SMOKED SALMON**, Lemon & herb salad, Avugar caviar 8.95
- KING SCALLOPS & CHIROZO**, Spicy Chirozo sausage, sunblushed tomato, garlic & extra virgin olive oil 9.50
- BAKED WHITBY CRAB**, Gratin of Parmesan & lemon oil 8.95
- BAKED LOCH FYNE QUEEN SCALLOPS**, lime, garlic butter & swiss Gruyère cheese 8.95
- ICED OYSTERS**, Cracked black pepper, red wine vinegar & tabasco 6 - 9.95 12 - 15.95
- ASSIETTE OF SMOKED SALMON**, poached quails eggs, diced shallots, potato salad & caviar 8.95
- SEARED DIVER CAUGHT KING SCALLOPS**, Parmesan shavings & white truffle oil, mixed salad leaf 9.95 / 18.95
- THINLY SLICED ENGLISH BEEF FILLET**, Marinated in mixed herbs & fleur de sel, pine nuts & rocket salad 8.95
- FOIS GRAS & ARMAGNAC TERRINE**, Reisling jelly & toasted babky bread 9.50
- ROASTED BUTTON MUSHROOMS**, Diced salami, tomato, Parmesan, garlic & chive cream sauce 7.95
- WARM SALAD OF POTATO & CHORIZO**, Mixed leaves and capsicum oil 7.75
- PARFAIT OF CHICKEN LIVERS**, Grenadine stewed onions & toasted babky bread 8.75
- WILD MUSHROOM RISOTTO**, Parmesan shavings & white truffle oil 7.95 / 13.95
- SOUFFLE OF ROQUEFORT CHEESE**, with poached pears, toasted walnuts & spinach salad 7.95
- ROCKET & REGIANNIO PARMESAN SALAD** with aged balsamic & sun blushed tomato 6.95

MAIN COURSE

- ROAST WILD SEA BASS FILLET**, Sweet chilli dressing & lime dressed pasta 19.95
- PAN FRIED ORGANIC SALMON FILLET**, Blackened spices & lime cream sauce 17.50
- BAKED LINE CAUGHT COD FILLET**, Lobster mash & red wine sauce 17.50
- CONFIT LEG OF DUCK**, Red onion & sultana marmalade, red wine jus (chef recommends) 16.95
- CRISPY BELLY PORK**, Mustard seed mash, wine & garlic sauce 17.95
- GRESSINGHAM DUCK BREAST**, Red wine & green peppercorn sauce 18.95
- ROSETTES OF FILLET BEEF**, Brandy, cream & four peppercorn sauce 18.95
- BRAISED LAMB SHANK**, Saffron risotto, thyme & garlic jus 17.95
- BREAST OF CHICKEN**, Mild curry sauce with banana 15.95
- ROAST WOOD PIGEON**, Garlic, thyme risotto & red wine sauce with a hint of chocolate 17.95
- BAKED MEDALLIONS OF ENGLISH BEEF FILLET**, Crushed garlic, rosemary & extra virgin olive oil 18.95
- STRIPS OF FILLET BEEF**, Flambéed in brandy, with a cream mushroom & garlic sauce 17.95
- MEDALLIONS OF VENISON**, Balsamic cream, mushrooms & peppercorn, celeriac cake 19.95
- RIBBONS OF PASTA**, Sauteed with mushrooms, garlic & tomatoes 13.95
- AGED HARTSHEAD MOOR BEEF, FILLET STEAK 23.50 ROSETTES OF BEEF 18.95**
- Hot chilli pepper sauce / Wild mushroom & dijon cream / Four peppercorn & brandy
- Red wine & grapes / Glazed with Stilton & Port wine sauce £2.50 extra
- “Rossini sauce”, sliced foie gras & madeira cream £5.00 extra / French snails, garlic & lescure butter £2.50 extra

ALL MAIN COURSES ARE SERVED WITH VEGETABLES & NEW POTATOES

ROCKET & PARMESAN SALAD 3.50 SAUTEED POTATOES, ROSEMARY & GARLIC 2.50 VINE TOMATO & BASIL SALAD 3.50
CREAMED MASH POTATOES 2.50

All our dishes are prepared and cooked freshly to order so all meats and fish can be cooked to your liking and served simply garnished, Please make any food allergies Known when you order
Please do not order if you are in a hurry, many thanks