



THE OLIVE TREE
RESTAURANT

A LA CARTE
MENU



Our dinner inclusive guests can enjoy a 3-course meal from our menu,
supplement charges are applied for the dishes marked *

Starters / Desserts £5

Main Courses £10

Sides are not included

ALLERGY INFORMATION

Please inform a member of our team of any allergies or dietary requirements prior to ordering.
Our chefs will be delighted to recommend and prepare dishes to suit your needs



WHILE YOU WAIT

MARINATED MIXED OLIVES (Ve, GF) – 136kcal	£6.50
Garlic, red pepper	
SMOKED HOUMOUS (Ve, GFA) – 380kcal	£6.50
Khobez crackers	
HOT HONEY CHORIZO (GF, DF) – 380kcal	£6.50
Chorizo, honey, chilli flakes	
ROSEMARY FOCACCIA (V) – 510kcal	£6.50
Garlic and herb butter	

STARTERS

SOUP OF THE DAY (V, GFA) – 387kcal	£7.95
Herb butter, fresh bread	
PAN-SEARED TIGER PRAWNS – 397kcal	£9.95
Squid ink spaghetti and a white wine, lemon, chilli and garlic emulsion	
GOAT'S CHEESE MOUSSE (V, GF) – 397kcal	£8.95
Beetroot carpaccio, butternut squash purée	
SALT AND PEPPER MAITAKE MUSHROOMS (Ve) – 435kcal	£9.95
Teriyaki mayonnaise	
SMOKED APPLEWOOD RAREBIT (V) – 510kcal	£9.25
Paprika and chilli focaccia, nduja salsa	
“HAM, EGG AND CHIPS” – 407kcal	£9.50
Ham hock and quail Scotch egg, potato straw, pineapple ketchup	
MOROCCAN CHICKEN SKEWER – 510kcal	£9.50
Tabbouleh, minted yoghurt, harissa rub	

DIETARY KEY

GF – Gluten Free | GFA – Gluten Free Available | DF – Dairy Free | V – Vegetarian | Ve – Vegan



MAINS

BUTTERCROSS FARM 8oz SIRLOIN STEAK (GFA) – 1120kcal.....*£29.95

Grilled tomato, onion rings, chips

Add:

Peppercorn sauce (GF)..... £3.50

Shropshire Blue sauce (GF)..... £3.50

Smoked beef dripping butter (GF)..... £3.50

MOROCCAN LAMB FLATBREAD – 935kcal..... £16.95

Tomato ragù, minced lamb, red onion, tzatziki, fresh mint leaves

GOAT'S CHEESE FLATBREAD (V) – 710kcal..... £15.95

Tomato ragù, torched goat's cheese, hot honey peaches, fresh basil leaves

Add Parma Ham - 779kcal..... £16.95

BATTERED MONKFISH MEDALLIONS – 1268kcal.....*£25.00

Trulli pasta salad, cherry tomatoes, spinach, green pesto, bocconcini, chorizo relish

BUTTERCROSS FARM PORK BELLY – 1205kcal..... £21.95

Creamy mash, black pudding and pork cheek bon bon, sautéed kale,
butternut squash purée, Orchard Pig cider jus

PAN-SEARED SMOKED DUCK BREAST (GF) – 956kcal.....*£24.00

Confit garlic mash, red cabbage, cherry jus

SPICED CAULIFLOWER AND SPINACH PIE (Ve) – 967kcal..... £21.95

Eastern spiced quinoa, sweet potato and coconut sauce

OVEN-ROASTED CHICKEN BREAST – 936kcal..... £21.95

Pappardelle pasta, wild mushroom and tarragon cream sauce, Parma ham crisp

MAKE IT A PERFECT PAIRING!

Ask your server about today's Chef's Specials and discover our Wine Wall

– a hand-picked selection of wines from around the world

*Our team will be delighted to recommend a wine
that perfectly complements your dining choice*

ALLERGY INFORMATION

Please inform a member of our team of any allergies or dietary requirements prior to ordering.

Our chefs will be delighted to recommend and prepare dishes to suit your needs



SIDES

BEEF DRIPPING CHIPS (GFA) – 605kcal.....	£5.50
Garlic, thyme	
SEASONED CHIPS (GFA) – 490kcal.....	£5.00
ONION RINGS – 382kcal.....	£5.00
GARLIC BREAD – 352kcal.....	£5.00
GREEN SALAD (GF, Ve) – 124kcal.....	£4.50
Balsamic dressing	
SEASONAL GREENS (GF) – 184kcal.....	£5.00
Smoked salt, garlic butter	

DESSERTS

TRIO OF CHOCOLATE (V) – 694kcal	£8.95
Homemade chocolate brownie, Baileys chocolate mousse, Cheshire Farm chocolate honeycomb ice cream	
HOMEMADE STICKY TOFFEE PUDDING (GFA, V)– 581kcal	£8.50
Cheshire Farm salted caramel ice cream	
NOSTALGIA (GF, V) – 545kcal.....	£8.95
Vanilla custard panna cotta, sour rhubarb compôte, rhubarb foam, meringue, Cheshire Farm rhubarb and custard ice cream	
BAKED VANILLA CHEESECAKE (V) – 895kcal	£9.50
Blueberry compôte, candy floss, Cheshire Farm blackcurrant and liquorice ice cream	
SELECTION OF ICE CREAMS, GELATO AND SORBETS (GF, V, Ve) – 430kcal	£7.50
Featuring Cheshire Farm ice creams and selected guest flavours <i>Please ask your server for today's selection</i>	
ENGLISH CHEESEBOARD (GFA) – 1620kcal.....	*£14.00
Shropshire Blue, smoked Applewood, Snowdonia Black Bomber Cheddar, grapes, fig chutney, crackers	
CAMPFIRE AFFOGATO (GF) – 160kcal.....	£4.95
Vanilla ice cream, illy espresso, hickory smoke	

DIETARY KEY

GF – Gluten Free | GFA – Gluten Free Available | DF – Dairy Free | V – Vegetarian | Ve – Vegan



HOT DRINKS

COFFEE

Espresso – 7kcal.....	£2.70
Double Espresso – 14 kcal.....	£3.20
Americano – 14 kcal.....	£3.90
Cappuccino – 77 kcal.....	£4.10
Latte – 134 kcal.....	£4.10
Flat White – 76 kcal.....	£4.10
Macchiato – 24 kcal.....	£4.10
Mocha – 194 kcal.....	£4.40

HOT CHOCOLATE	£4.40
----------------------------	-------

CLIPPER TEA, ENGLISH BREAKFAST, HERBAL TEAS	£3.10
--	-------

IRISH COFFEE	£8.90
Jamesons – 25ml	

LIQUEUR COFFEE	£7.60
Baileys Kahlua Amaretto – 25ml	

LIQUEUR HOT CHOCOLATE	£7.90
Baileys Kahlua Amaretto – 25ml	



DIGESTIFS

COGNAC

Martell VS.....	£6.50
Remy Martin VSOP.....	£8.00
Hennessy XO.....	£20.00

PORT AND WINE

Quinta da Pedra Alta, LBV Port Douro, Portugal.....	£6.00
Quinta da Pedra Alta, Vintage Port 2020 Douro, Portugal.....	£9.00
Malamado Fortified Malbec, Zuccardi Mendoza, Argentina.....	£6.00

ALLERGY INFORMATION

Please inform a member of our team of any allergies or dietary requirements prior to ordering.
Our chefs will be delighted to recommend and prepare dishes to suit your needs



