

Prix Fixe

2 Course 15.95 | 3 Course 17.95

STARTERS

Tomato & Basil Soup (V)

Home made, pitta chips

Dolmades (VE)

Vine leaves stuffed with rice, olive oil

Olive Tree Burger

Hand pressed beef burger, goats cheese, caramelised red onion, aioli, seasoned fries

Rump 6oz

Chargrilled rump with seasoned fries

Ice Cream

A selection of ice cream

Mastiha Mojito | 8.50

Mastiha Enosis, fresh mint, lime wedges, sugar

Gin Bellinis I 7.95

Choose from passionfruit, bramble, peach & hibiscus, violet

Tabouleh Salad (VE)

Kous Kous, parsley, pomegranate, cucumber, tomato, lemon

Meatballs

Beef & pork meatballs, herbs, tomato sauce

MAINS

Chicken Kebab

Chicken breast marinated in paprika, oregano & Greek olive oil, salad garnish, tzatziki, a choice of herb rice or seasoned fries

DESSERTS

Doughnuts

Greek sweet doughnuts, white chocolate dip

OPTIONAL EXTRAS

Franklin & Son Soft Drinks | 3.35

Lemon & Elderflower, Apple & Rhubarb, Strawberry & Raspberry

Central Monte Sauvignon Blanc | 19.95

Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime

(V) Suitable for vegetarians (VE) Suitable for vegans

Falafel (VE)

Chickpea fritters, houmous

Mussels

Cream, white wine, garlic ciabatta

Macaroni Carbonara

Made with Greek macaroni pasta

Vegan Burger (VE)

With tomato, cos lettuce, vegan cheese, onion rings, chips

Fiori Sul Muro Sangiovese (VE) | 20.95

Lush, rich and delicious red wine packed with fruit on the palate

Monterey Bay Zinfandel Rose | 19.95

A mix of watermelon and cherry with a delicate sweetness

If you suffer from a food allergy or intolerance please let your server know upon placing your order. Allergen details held on each of our dishes. Every care is taken to avoid any cross contamination when processing specific allergen free orders, we do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or separate dedicated fryers

