



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

Tabouleh Salad (VE)
Kous Kous, parsley, pomegranate, cucumber, tomato, lemon

Meatballs
Beef & pork meatballs, herbs, tomato sauce

Falafel (VE)
Chickpea fritters, houmous

Mussels
Cream, white wine, garlic ciabatta

MAINS

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

Rump 6oz
Chargrilled rump with seasoned fries

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

Macaroni Carbonara
Made with Greek macaroni pasta

Vegan Pizza (VE)
Tomato sauce, vegan cheese, mild green chillies, artichoke, black olives

DESSERTS

Ice Cream
A selection of ice cream

Doughnuts
Greek sweet doughnuts, white chocolate dip

OPTIONAL EXTRAS

Mastiha Mojito | 8.50
Mastiha Enosis, fresh mint, lime wedges, sugar

Gin Bellinis | 7.95
Choose from passionfruit, bramble, peach & hibiscus, violet

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

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

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

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

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