



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

Meatballs

Beef & pork meatballs, herbs, tomato sauce

Kalamari

Baby squid in seasoned flour, aioli

Tabouleh Salad (VE)

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

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

Stuffed Aubergine

Baked aubergine stuffed with tomato, parsley & garlic, with herb rice

Chicken Kebab

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

Pork & Apple Kebab

Pork belly marinated in honey, mustard, apple pieces, Greek slaw, apple & parsnip dip, a choice of herb rice or seasoned fries

Salmon Kebab

Salmon marinated in lemon, cracked black pepper, parsley, a choice of herb rice or seasoned fries

Macaroni Carbonara

Made with Greek macaroni pasta

Vegan Burger (VE)

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

DESSERTS

Ice Cream

A selection of ice cream

Sorbet (VE)

Blackcurrant, Blood Orange

Doughnuts

Greek sweet doughnuts, white chocolate dip

Vegan Belgian Chocolate & Raspberry Torte (VE)

(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