

LUNCH MENU

MONDAY - SATURDAY 11AM-4PM

FROM 7.95

CHICKEN GYROS [ⓓ] 9.50 Chicken, salad, tzatziki, flatbread, seasoned fries	TABOULEH SALAD ^{Ⓥⓔ} 8.50 Kous kous, parsley, pomegranate, cucumber, tomato, lemon	HALLOUMI CHIP GYROS ^{Ⓥⓓ} 8.50 Deep fried halloumi chips, salad, tzatziki, flatbread, seasoned fries
EGGS ROYALE ^{Ⓢⓓⓔ} 9.95 Poached eggs, hollandaise, grilled sourdough, smoked salmon	KING PRAWN LINGUINE ^{Ⓢⓓⓔ} 9.95 Sautéed king prawns, garlic, chilli, olive oil, butter, linguine pasta	CAESAR SALAD ^{Ⓢⓔ} 8.95 Chicken, cos lettuce, croutons, anchovies, Caesar dressing
EGGS BENEDICT ^{ⓓⓔ} 8.95 Poached eggs, hollandaise, grilled sourdough, Mastiha bacon	LIGHT FISH & CHIPS ^{ⓈⓓⓔⓃ} 10.95 Small battered cod fillet, chips, lemon & pepper mushy peas, potato & almond dip	CHICKEN TZATZIKI SALAD [ⓓ] 8.95 Chicken, cos lettuce, spring onion, tzatziki, crumbled feta
AVOCADO & HALLOUMI ^{Ⓥⓓ} 8.95 Smashed avocado, grilled halloumi, pomegranate, grilled sourdough	OLIVE TREE BURGER ^{ⓓⓔ} 9.95 Home-made beef burger, caramelised red onion, goats cheese, aioli, seasoned fries	
WATERMELON & FETA SALAD ^{ⓈⓓⓔⓃ} 7.95 Watermelon, crumbled feta cheese, pistachio nuts, sweet mint balsamic	JACKFRUIT GYROS ^{Ⓥⓔ} 8.50 Jackfruit fritter, barbecue sauce, salad, flatbread, seasoned fries	

SUNDAY ROAST

1 COURSE 14.95 | 2 COURSE 16.95
| 3 COURSE 18.95 |

AVAILABLE EVERY SUNDAY

STARTERS

HALLOUMI PASTOURMA ^{Ⓢⓓ}
GARLIC MUSHROOMS ^{Ⓥⓓ}
FALAFEL ^{Ⓥⓔ}

MAINS

ROAST TOPSIDE OF BEEF [ⓓ]
ROAST CHICKEN [ⓓ]
VEGAN ROAST ^{Ⓥⓔ}

DESSERTS

LEMON CAKE ^{Ⓥⓓ}
ICE CREAM [ⓓ]
SORBET ^{Ⓥⓔ}

APPETISERS

HONEY PASTOURMA [Ⓢ] 5.95 Cured beef sausage, honey	MIXED DIPS PLATTER ^{Ⓢⓓ} 8.95 Houmous, tzatziki, htipiti, taramasalata, pitta bread	GREEK OLIVES & CHILLIES ^{ⓋⓈ} 3.95 Marinated green & black olives, mild green chillies	DOLMADES ^{ⓈⓋⓔ} 5.95 Vine leaves stuffed with rice, olive oil	SHARING APPETISER ^{Ⓢⓓ} 15.95 A selection of all the above appetisers (3-4 People)	GARLIC FLAT BREAD ^{Ⓥⓓ} 3.50 Add Cheese 0.50
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STARTERS

MEATBALLS 6.95 Beef & pork meatballs, herbs, tomato sauce	FALAFEL ^{Ⓥⓔ} 5.50 Chickpea fritters, houmous	KALAMARI ^{Ⓢⓓⓔ} 7.50 Baby squid, seasoned flour, aioli	JACKFRUIT FRITTERS ^{Ⓥⓔ} 5.95 Jackfruit fritters, barbecue sauce	KING PRAWNS ^{ⓈⓈⓓ} 8.95 Tomato sauce, chilli, feta cheese, oregano	GARLIC MUSHROOMS 6.50 Pan fried mushrooms, garlic, cream
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SIDES

The perfect accompaniment to any of our dishes

ROAST VEGETABLES ^{Ⓥⓔ} 4.50	GREEK ROAST POTATOES ^{Ⓥⓔ} 4.50	SEASONED FRIES ^{Ⓥⓔ} 3.50	SWEET POTATO FRIES 3.95	CHARRED SWEET POTATO & GREEK YOGHURT ^{Ⓥⓓ} 3.95	TENDERSTEM BROCCOLI ^{ⓋⓈⓓ} 4.95	COURGETTE FRIES ^{Ⓥⓔ} 3.95	HERB RICE ^{Ⓥⓔ} 3.50	HALLOUMI FRIES, HONEY DIP ^{Ⓥⓓ} 5.95	HOUSE SALAD [Ⓥ] 3.95
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MAINS

KEBABS

Kebabs are served on a skewer with a choice of seasoned fries or herb rice

CHICKEN [ⓓ] 16.50 Chicken marinated in paprika, oregano & Greek olive oil, salad garnish, tzatziki	LAMB [ⓓ] 17.95 Lamb rump marinated in Greek olive oil, paprika & cumin, salad garnish, tzatziki	HALLOUMI ^{Ⓥⓓ} 14.50 Halloumi, red onion, peppers, oregano, Greek olive oil, salad garnish, tzatziki	TIGER PRAWNS [Ⓢ] 17.50 Tiger prawns marinated in garlic & chilli, salad garnish, red chilli & honey dip	VEGAN SAUSAGE ^{Ⓥⓔ} 13.50 Marinated vegan sausage, oregano & Greek olive oil, salad garnish, houmous
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MEAT & FISH

SEA BASS ^{ⓈⓈⓃ} 18.50 Pan fried fillets of sea bass, potato & almond skordalia dip, Mediterranean vegetables, courgette fries	GREEK FISH & CHIPS ^{ⓈⓃⓓ} 14.95 Battered cod fillet, chips, lemon & pepper mushy peas, potato & almond skordalia dip	LAMB KLEFTICO 21.95 A slow roasted tender shoulder of lamb on the bone, garlic & herbs, onions, Greek style roast potatoes, root vegetables	MOUSSAKA [ⓓ] 16.50 Layered potatoes, aubergines, courgettes, tomato sauce, minced lamb, béchamel sauce, Greek salad	OLIVE TREE BURGER ^{ⓓⓔ} 13.95 Home-made beef burger, caramelised red onion, goats cheese, aioli, seasoned fries	BEEF STIFADO 18.95 Tender beef, aromatic spices, rich tomato sauce, Greek style roast potatoes, root vegetables	LAMB CUTLETS [ⓓ] 21.50 Spiced red chilli & honey marinade, Greek lemon yoghurt & parsley, charred sweet potato	RIBEYE 250g [ⓓ] 22.50 Tenderstem broccoli, seasoned fries, peppercorn sauce Add goats cheese & caramelised onion 3.00	METAXA CHICKEN [ⓓ] 16.95 Pan fried breast of chicken, Metaxa brandy, sautéed mushrooms, cream, herb rice
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VEGETARIAN & VEGAN

SPINACH & FETA RISOTTO ^{ⓋⓈⓓ} 12.50 Traditional Greek dish called Spanakorizo	SWEET POTATO & CHICKPEA TAGINE ^{ⓈⓋⓔ} 13.50 Homemade sweet potato, chickpea & coconut milk tagine, herb rice	VEGAN BURGER ^{Ⓥⓔ} 12.50 Vegan burger, tomato, cos lettuce, vegan cheese, onion rings, seasoned fries
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SALADS

GREEK SALAD [ⓓ] 11.95 Mixed salad leaves, feta cheese, tomatoes, cucumber, olives, red onion, red peppers, house dressing	TABOULEH SALAD ^{Ⓥⓔ} 11.95 Kous kous, parsley, pomegranate, cucumber, tomato, lemon	WATERMELON & FETA SALAD ^{ⓈⓓⓔⓃ} 10.50 Watermelon, crumbled feta cheese, pistachio nuts, sweet mint balsamic	CAESAR SALAD ^{Ⓢⓔ} 12.50 Chicken, cos lettuce, croutons, anchovies, Caesar dressing
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BREAKFAST

Only available at Lytham and Stockton Heath
Friday - Sunday 9:00am - 11:00am

LIGHT BITES	
BERRY BOWL ^{ⓈⓋⓔ} 4.55 A mixture of summer berries, vegan Greek yoghurt, maple syrup	WATERMELON & FETA SALAD ^{ⓈⓃⓓ} 7.95 Watermelon, crumbled feta cheese, pistachio nuts, sweet mint balsamic
FRUIT PLATTER ^{ⓈⓋⓔ} 4.95 A selection of fresh fruits	EGGS
ROYALE ^{Ⓢⓔⓓ} 8.95 Poached eggs, hollandaise, grilled sourdough, smoked salmon	BENEDICT ^{ⓔⓓ} 7.95 Poached eggs, hollandaise, grilled sourdough, Mastiha bacon
SCRAMBLED ^{ⓔⓓⓃ} 6.50 Scrambled eggs, dukkah spice, vine tomatoes, feta cheese	OLIVE TREE BREAKFASTS
GREEK VEGAN BREAKFAST ^{Ⓥⓔ} 11.95 Falafel, vegan sausage, beans, tomato, mushroom, dolmades, roast potatoes	ENGLISH BREAKFAST ^{ⓔⓓ} 12.95 British sausages, bacon, tomato, mushroom, fried egg, beans, grilled sourdough
AVOCADO & HALLOUMI ^{Ⓥⓓ} 7.95 Smashed avocado, grilled halloumi, pomegranate, grilled sourdough	

MEZE BANQUET

A WIDE SELECTION OF GREEK DISHES TO SHARE 23.95 PER PERSON
Minimum 2 People

Htipiti | Houmous | Taramasalata | Olives | Chillies | Meatballs | Halloumi | Pastourma | Greek salad | Moussaka | Chicken skewer | Tzatziki | Herb rice

Available Sunday - Thursday All Day
Friday - Saturday 12.00 - 17.00

CHILDRENS MENU

MAINS 2 COURSE 6.95

Meatballs | Fish Goujons [Ⓢ] | Grilled Chicken | Tomato Pasta [Ⓥ] | Watermelon & Feta Salad | Jackfruit Fritters ^{Ⓥⓔ}

All served with fries except for the Watermelon & Feta Salad

DESSERTS

Ice cream [ⓓ] | Sorbet ^{Ⓥⓔ}

DESSERTS

CHOCOLATE & TAHINI BROWNIE ^{Ⓥⓓ} 6.50 A delicious combination of chocolate & tahini, Haynato syrup, ice cream	SUMMER BERRY CHEESECAKE ^{Ⓥⓓ} 6.50 Vibrant summer berries, cream cheese, buttered oats, berry compote
VEGAN TORTE ^{Ⓥⓔ} 6.50 Vegan Belgian Chocolate & raspberry torte	TOFFEE WAFFLE ^{Ⓥⓓ} 6.50 Hot waffle, vanilla ice cream, sticky toffee sauce
ICE CREAM [ⓓ] 4.95 A selection of ice creams	LEMON CAKE ^{Ⓥⓓ} 6.50 Homemade zesty lemon cake, lemon sauce
BAKLAVA ^{ⓋⓔⓃ} 6.50 Layers of vegan pastry, pistachio, walnuts, cinnamon, vegan butter, vegan ice cream	SORBET ^{Ⓥⓔ} 4.95 A selection of sorbets

[Ⓝ] Contains Nuts or Nut Oils

Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them.

[Ⓥ] Suitable for Vegetarians

^{Ⓥⓔ} Suitable for Vegans

[Ⓢ] Gluten Free

[Ⓢ] Contains Seafood/Shellfish

[ⓓ] Contains Dairy

[ⓔ] Contains Egg

The main four allergens are shown on each of our dishes. If you have an allergy or intolerance listed or not listed on the menu, please let your server know before placing any order. 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.

All prices include VAT at the current rate. All gratuities and service charges go to the team that prepare and serve your meal at the Olive Tree Brasserie.

COCKTAILS

 MASTIHA MOJITO Mastiha Skinos, fresh mint, lime wedges, sugar	8.95	 PINK CHERRY Pink gin, cherry vodka, rose syrup, lime	8.95	 TANQUERAY SEVILLA GIN Fever-Tree Mediterranean tonic water, dehydrated orange, rosemary	8.50
 BLOOD ORANGE BEEFEATER Blood orange, Beefeater gin, Cointreau, bitters, lemon juice	8.50	 GIN THAMNOS Beefeater gin, fresh cucumber, lime wedges, sweet mint balsamic, topped with bitter lemon	9.50	 WHITLEY NEILL RHUBARB & GINGER GIN Fever-Tree ginger ale, dehydrated lime, mint	8.50
 CHERRY LONG ISLAND ICED TEA Beefeater gin, Cointreau, cherry vodka, coke, lime	9.50	 RASPBERRY RUSH Raspberry vodka, raspberry purée, Prosecco	8.50	 EMPRESS INDIGO GIN Three Cents tonic, dehydrated orange, dried rose petals	8.95
 RUM CARAMEL GINGER Dark rum, lime, mint, vanilla, caramel, ginger ale	8.95	 GREEKSTAR MARTINI Mastiha Skinos, Passoa, pineapple juice, Prosecco	10.50	 BEEFEATER BLOOD ORANGE GIN Fever-Tree elderflower tonic, dehydrated orange, thyme	8.50
 CARAMEL APPLE SLING Mastiha, apple juice, lime, caramel	8.50	 OLIVE TREE ESPRESSOTINI (N) Mastiha Skinos, Frangelico hazelnut liqueur, espresso	8.50	 GORDAN'S PINK GIN Lemonade, dehydrated lemon, dried rose petals	8.50
 CLASSIC OLD FASHIONED Chivas Regal whiskey, fresh orange peel, brown sugar, bitters	8.50	 LYCHEE MARTINI (E) Mastiha Skinos, lychee liqueur, vanilla, egg white, sugar	8.50	 EDINBURGH ELDERFLOWER GIN Fever-Tree elderflower tonic, dehydrated lemon, mint leaf, junipers	8.50
 COSMOPOLITAN Absolut citron vodka, Cointreau, lime, cranberry, orange zest	7.95	 AMARETTO SOUR (E) Amaretto, lime, sugar, egg white	8.50	 WHITLEY NEILL RASPBERRY GIN Lemonade, strawberry, edible flowers	8.50
 APPLE & ELDERFLOWER Edinburgh elderflower gin, St. Germain, apple, Prosecco	7.95	 GIN BELLINI'S Passionfruit, Bramble, Peach & hibiscus or Violet	7.95	 HENDRICKS GIN Three Cents tonic, cucumber, rosemary	8.95
				 GRACE GIN Three Cents grapefruit soda, dried rose petals, edible flowers	8.95

WHITE WINE

CENTRAL MONTE SAUVIGNON BLANC (CHILE) Aromas of grapefruit that lead to a crisp & dry palate with hints of lemon & lime 175ml 5.95 250ml 7.50	19.95
FARFALLA PINOT GRIGIO (ITALY) Clean, simple, fresh apple & pear flavours. Easy drinking. Great for any occasion 175ml 6.25 250ml 7.75	20.95
LE JARDIN CHARDONNAY (FRANCE) Supreme Chardonnay with lovely ripe, buttery fruit flavours & aromas of tropical fruit & flowers 175ml 5.95 250ml 7.50	19.95
KTIMA SPIROPOULOS (GREECE) (VE) With roses, lemon-blossom & bergamot aromas which peak on the palate, slightly acidic & refreshing flavour	27.95
MYLONAS RETSINA (GREECE) (VE) Bright lemon colour with green highlights. Aromas of peach, mastic, mango & lemon along with white flowers & herbs	25.95
ALPHA ESTATE MALAGOUZIA 2018 (GREECE) (VE) Brilliant, light yellow colour with greenish tints. Strong & lively nose, typical Malagouzia, suggesting rose petals with floral aromas & sweet spices, melon, lychee with a note of honeysuckle	29.95
TURTLE BAY SAUVIGNON BLANC (NEW ZEALAND) This wine is fresh & vibrant with passion fruit, gooseberry & some melon characteristics. It has a balanced richness of fruit with floral notes throughout the palate, intense depth of flavour & a crisp finish	27.95

SPARKLING WINES

IL CASTELLI PROSECCO 125ml 5.95	27.95
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CHAMPAGNE

PERRIER JOUËT GRAND BRUT	52.95
PERRIER JOUËT BLASON ROSÉ (VE)	74.50
DOM PERIGNON	149.95
LOUIS ROEDERER CRISTAL	249.95

BEER & CIDER

FIX 5% (Greece)	Bottle	4.50
MYTHOS 4.7% (Greece)	Bottle	4.25
KEO 4.5% (Cyprus)	Bottle	4.25
VOLKAN 5% (Santorini)	Bottle	5.95
ESTRELLA 5.4% (Barcelona)	Bottle	5.25
ESTRELLA DAURA 5.4% (Barcelona) (EF)	Bottle	5.25
ESTRELLA INEDIT 4.8% (Barcelona)	Bottle	5.25
OLD MOUT CIDER 4% Strawberries & Pomegranate Kiwi & Lime Pineapple & Raspberry Berries & Cherries	Bottle	5.25
DRAUGHT		
EFES LAGER 4.8%	Pint	4.75
CAMDEN PALE ALE 4%	Pint	5.65
CAMDEN HELLS LAGER 4.6%	Pint	5.65

RED WINE

CENTRAL MONTE MERLOT (CHILE) A beautiful bouquet of black cherries & red summer fruits. Soft tannins on the palate make for a very smooth & balanced wine 175ml 5.95 250ml 7.50	19.95
FIORI SUL MURO SANGIOVESE (ITALY) (VE) Rich, lush & delicious red wine, packed with fruit on the palate 175ml 6.25 250ml 7.75	20.95
STUDIO 1SHIRAZ VIOGNIER (AUSTRALIA) Plenty of ripe soft berry fruit flavours. With hints of cinnamon & vanilla 175ml 6.50 250ml 8.25	22.95
KANENAS MAVROUDI SYRAH 2017 (GREECE) (VE) Deep, dense red color, aromas of medium intensity, with flavours of spices, wood, vanilla & violet	28.95
CRAMELE RECAS PINOT NOIR (ROMANIA) (VE) Pinot Noir, pure & simple. Clean, ripe, redcurrant aromas with generous red fruit flavours	24.95
MARQUES DEL ATRIO TEMPRANILLO RIOJA (SPAIN) Intense red violet colour, hints of fresh plums & strawberries. Appealing on the palate, round & soft tannins with a clean & fruity aftertaste.	24.95
KTIMA SPIROPOULOS NEMEA (GREECE) (VE) Deep red in colour, with hints of cherry, ripe red fruits, wood, vanilla & spices	34.95
TSANTALI RAPSANI 2018 (GREECE) (VE) Ruby red wine that combines aromas of dried cherry & raspberry with olive paste, tomato & a whiff of spices & vanilla 175ml 5.95 250ml 7.50	27.95

GREEK PREMIUM BEERS

WE IMPORT A LARGE MAJORITY OF OUR PRODUCE DIRECTLY FROM GREECE. From the food, to the beer, wines & spirits. We're very proud to be able to provide you with a range of Septem beers direct from Greece. Septem are a microbrewery, which create a premium range of unpasteurised beers. One for each day of the week.	
SEPTEM MONDAY PILSNER 5% Aromas of lemon blossoms, citrus & green hops. Slightly sweet flavour with a refreshing bitterness & aromatic aftertaste	5.95
SEPTEM FRIDAY PALE ALE 4.7% Impressive aroma of Muscat grapes, citrus fruits & peach. Slightly sweet aftertaste, with well balanced body, sharp bitterness & a very aromatic aftertaste	5.95
SEPTEM 8TH DAY IPA 7% Aromas of tangerine, lychee, mango & peach. Well balanced bitterness, with an aftertaste of pine, mango & zesty aromas	6.50

ALCOHOL FREE BEER

EFES 0%	Bottle	3.95
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GIN & TONICS

MONTEREY BAY ZINFANDEL ROSÉ (CALIFORNIA) A mix of watermelon & cherry with a delectable sweetness	19.95
FARFALLA PINOT GRIGIO BLUSH (ITALY) Pale rose colour with raspberry fruit flavours & a delicate finish 175ml 6.25 250ml 7.75	21.95

RUM

MORGAN SPICED RUM Coke, fresh lime	8.50
KRAKEN SPICED RUM Three Cents ginger beer, fresh lime, mint	8.50
OLD J SPICED RUM Three Cents ginger beer, fresh lime, dried rose petals	8.50

SOFT DRINKS

COCA COLA	2.95 3.35
DIET COLA	2.95 3.25
LEMONADE	2.95 3.35
FRUIT JUICE Apple Orange Cranberry Pineapple	2.95 3.35
FRANKLIN & SON 275ml Lemon & Elderflower Apple & Rhubarb Strawberry & Raspberry	3.35
BRITVIC TOMATO JUICE 200ml	1.95
FEVER-TREE 200ml Mediterranean Tonic Elderflower Tonic Lemon Tonic Ginger Ale	2.50
RED BULL	2.95
MASTIHA SPARKLING WATER 200ml	2.95
DECANTAE SPARKLING / STILL 330ml	2.50
DECANTAE SPARKLING / STILL 750ml	3.95

THREE CENTS GREEK PREMIUM SOFT DRINKS

Three Cents is the brain child of four world class bartenders and business graduates who joined forces to create the perfect range of mixers made from natural ingredients with no preservatives and no artificial colouring.

TONIC 200ml	2.95
GENTLEMAN'S SODA 200ml	2.95
PINK GRAPEFRUIT SODA 200ml	2.95
GINGER BEER 200ml	2.95

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