

Our Food

We believe in providing the freshest possible food for our guests, that's why we prepare all our recipes on site daily. Over 97% of our menu is homemade and cooked to order. Dean and the team regularly travel to Greece for inspiration, meeting suppliers and finding new and exciting products to bring back.

Unsure of some of the names of items on our menu? No problem! We have provided some information for you but if you are still unsure of anything then please ask your server.

Kefalotyri - Hard cheese very similar to parmesan
Kolokithakia - Courgette fries
Halloumi - Rubbery cheese with a high melting point
Duqqa - An Egyptian crushed nut and spice mix

Tahini - Sesame paste, a key ingredient in houmous
Skordalia - Usually a garlic and potato dip, but we have swapped the potato for parsnip and sweet potato
Mastiha - A sweet liqueur from the mastic tree in Chios
Saganaki - Pan fried

APPETIZERS

HONEY PASTOURMA Cured beef sausage in honey	5.50
N MIXED DIPS PLATTER Houmous, tzatziki, htipiti, taramasalata with warm chargrilled pitta bread	9.95
GREEK OLIVES & CHILLIES Marinated green & black olives, mild green chillies & ciabatta	3.95
GREEK GARLIC BREAD With tomato	2.95 3.50
With cheese	3.95
With tomato & cheese	4.50

STARTERS

SOUPA Butternut squash & carrot soup, pitta chips	4.50
GREEK PLATTER (2 people) Cured beef sausage in honey, feta & red pepper dip, pitta chips, Greek slaw, beef & pork meatballs, falafel, olives	18.50
VE CROQUETTES Potato croquettes & sweet potato skordalia, sweet mint balsamic	5.95
KEFTEDES Beef & pork meatballs, herbs & tomato sauce	6.95
VE FALAFEL Chickpea fritters with houmous	4.95
KALAMARI Baby squid in seasoned flour, aioli	7.50
MANITARIA SKORDATA Pan fried mushrooms, garlic & cream	5.95
MARIDA Crisp fried whitebait, aioli	5.95
HALLOUMI PASTOURMA Chargrilled halloumi cheese, cured beef sausage, sweet mint balsamic	6.95
SPANAKOPITA Filo pastry filled with spinach, leeks, fresh herbs, feta & halloumi cheese, tzatziki	6.50
GARIDES SAGANAKI King prawns, tomato sauce, feta & oregano	8.95
VE TIGANISTA Greek pancake topped with garlic mushrooms, caramelised red onion, sweet balsamic dressing	5.95

MEZE BANQUET

23.95 per person | Min 2 people

A wide selection of Greek dishes to share

Htipiti, houmous, taramasalata, olives, chillies, keftedes, halloumi, pastourma, Greek salad, moussaka, kota souvlaki, tzatziki, herb rice

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

CHILDREN'S MENU

2 Course 6.95 | All served with chips

MAIN

Meatballs | Fish Goujons | Chicken Skewer
Mini Margarita

DESSERT

Ice Cream | Greek Yoghurt with raspberry compote

MAINS

ARNI KLEFTICO Tender shoulder of lamb on the bone, slow roasted with herbs, garlic, onions, Greek style roast potatoes	21.95
AGISTRA PIZZA Greek flatbread, mozzarella, feta, cured beef sausage, caramelised red onion, sweet mint balsamic	11.95
MOUSSAKA A Greek classic, layered potatoes, aubergines, courgettes, tomato sauce, minced beef, béchamel sauce	14.95
OLIVE TREE BURGER Hand pressed beef burger, goats cheese, caramelised red onion, aioli, seasoned chips	11.95
THALASSINA HILOPITES Tiny pasta, kalamari, prawns, haddock, cream, tomato sauce	11.95
VODINO STIFADO Tender pieces of beef, aromatic spices, rich tomato sauce, Greek style roast potatoes	18.95
CHOIRINO Marinated pork chop, feta & shallot potato cake, tzatziki, Greek salad	14.50
FILETO Chargrilled fillet steak, with a red wine or peppercorn sauce, seasoned chips	24.95
RIBEYE Chargrilled ribeye with a red wine or peppercorn sauce, seasoned chips	19.95
METAXA KOTA Pan fried breast of chicken, Metaxa brandy, sautéed mushrooms, cream with herb rice	15.95
LAVRAKI Pan fried fillets of sea bass, feta potato cake, parsnip skordalia, kolokithakia fries	17.50
TYROPITA Filo pastry filled with goats cheese, halloumi, roast butternut squash & mint, herb potato salad	12.95
VE TRIGONA Chickpea parcel, sweet potato skordalia, kous kous dolmades in sweet mint balsamic, red quinoa	13.95
N VE KOLOKYTHIA STIFÁDO Roast butternut squash, mushroom & pistachio stifado, Greek style roast potatoes	12.95

SOUVLAKIS

Char-grilled skewers	
KOTA Chicken breast marinated in paprika, oregano & Greek olive oil, salad garnish, tzatziki and a choice of herb rice or seasoned chips	14.95
ARNI Lamb fillet marinated in Greek olive oil, paprika & cumin, salad garnish, tzatziki and a choice of herb rice or seasoned chips	16.95
SOLOMOS Salmon marinated in lemon, cracked black pepper, parsley, Greek slaw, sweet potato skordalia, red quinoa	16.50
N HALLOUMI FIG Fresh fig marinated in sweet mint balsamic, halloumi, honey, Greek slaw, sweet potato skordalia, red quinoa, salad garnish, tzatziki, duqqa	14.50

SALADS

QUINOA SALAD Mixed salad leaves, red quinoa, goats cheese, fig & honey	Starter 6.95 Main 9.95
GREEK SALAD Mixed salad leaves, feta, tomatoes, cucumber, olives, red onion, roquito peppers, house dressing	Starter 6.95 Main 9.95

SIDES

Roast vegetables	3.95
Greek roast potatoes	3.95
Seasoned fries	3.50
Sweet potato fries	4.50
Herb rice	2.95
Kolokithakia fries	3.95
House salad	3.95
Halloumi chips	4.65
Greek slaw	3.50

If you suffer from a food allergy or intolerance please let your server know upon placing your order. Allergen data is 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.

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.

N 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.

VE All these dishes are suitable for Vegans

COCKTAILS

MASTIHA MOJITO | 7.95

Mastiha Enosis, fresh mint, lime wedges, sugar

FIGS UP LOOK SHARP | 7.50

Absolut Cherry vodka, Ouzo, fig liqueur, cranberry juice, lemon juice

YAMMAS BE KIDDIN' ME | 7.95

Plantation pineapple rum, Greek sage liqueur, orgeat, lime juice

BEETROOT & LAVENDER WHITE LADY | 7.50

Beefeater gin, Cointreau, beetroot shrub, lavender syrup, lemon juice, whites

CHIOS OLD FASHIONED | 7.95

Mastiha Enosis, Grey Goose vodka, hickory smoke syrup, plum bitters, angostura bitters

DIONYSUS' SANGRIA | 7.95

Fatourada bergamot & cinnamon liqueur, lime juice and a Montepulciano float

GIN THAMNOS | 8.25

Hendricks gin, fresh cucumber, lime wedges, homemade sweet balsamic syrup. Topped with bitter lemon

RASPBERRY RUSH | 8.25

Absolut raspberry vodka, raspberry purée. Topped with Prosecco

GREEKSTAR MARTINI | 7.95

Mastiha Enosis, Absolut vanilla vodka, Passoa, pineapple juice, lemon juice

^N OLIVE TREE ESPRESSOTINI | 7.95

Mastiha Enosis, Haynoto hazelnut liqueur, espresso

BEER & CIDER

Fix 5% (Greece)	4.25
Mythos 4.7% (Greece)	3.95
Keo 4.5% (Cyprus)	3.95
Volkan 5% (Santorini)	5.50
Estrella Inedit 4.8% (Barcelona)	5.75
^{GF} Estrella Daura 5.4% (Barcelona)	4.95
Wild Beer Co POGO 4.1%	5.50

Aspall Apple Cider 5.5%	5.50
Aspall Berry Cider 3.8%	5.50

GREEK PREMIUM BEERS

We import a large majority of our produce directly from Greece. From the food to the beer, wines and spirits. Were 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% | 5.50

Aromas of Lemon blossoms, citrus & green hops. Slightly sweet flavour with a refreshing bitterness and aromatic aftertaste

SEPTEM FRIDAY PALE ALE 4.7% | 5.95

Impressive aroma of Muscat grapes, citrus fruits and peach. Slightly sweet aftertaste, with well-balanced body, sharp bitterness and a very aromatic aftertaste

SEPTEM 8TH DAY IPA 7% | 6.50

Aromas of tangerine, lychee, mango and peach. Well balanced bitterness, with an aftertaste of pine, mango and zesty aromas

^N Contains nuts or nut oils

^{VE} All these drinks are suitable for vegans

^{GF} All these drinks are gluten free

WHITE WINE

LOS ROMEROS SAUVIGNON BLANC (CHILE) | 18.95

Fragrant aromas of lemon and gooseberries with a zesty finish
175ml 4.95 | 250ml 6.50

BELVINO PINOT GRIGIO (ITALY) | 19.95

Delicately flavoured with notes of green apple, pear and just a little sweetness
175ml 5.25 | 250ml 6.75

^{VE} LE BOSQ BLANC (FRANCE) | 19.95

Delicate citrus and passion fruit flavours with a lively dry finish
175ml 5.25 | 250ml 6.75

PAPARGYRIOU BLANC 2014 (GREECE) | 25.95

A blend of Assyrtiko and Muscat, a nice blend of fruit flavours with acidity on the palate
175ml 6.50 | 250ml 8.50

SCHINOPEUKOS RETSINA (GREECE) | 21.95

A traditional Greek dry white wine infused with pine resin

VINE TRAIL VIOGNIER (CHILE) | 22.95

Notes of peach, apricot, pear and white blossom

STROFILIA WHITE DOT (GREECE) | 22.95

Aromas of rose petals, lemon blossom and citrus

TROYA (GREECE) | 26.95

Balanced and refreshing with fruity, floral aromas

VIDAL SAUVIGNON BLANC (NEW ZEALAND) | 27.95

Gooseberry and passion fruit aromas, vibrant, crisp, tropical, grassy flavours

RED WINE

PARINI MONTEPULCIANO D'ABRUZO (ITALY) | 18.95

Plum and cherry with notes of violet
175ml 4.95 | 250ml 6.50

^{VE} ALTORITAS MERLOT (CHILE) | 19.95

Soft, light and fruity with plummy aroma and a subtle hint of spice
175ml 5.50 | 6.95

BETWEEN THORNS SHIRAZ (AUSTRALIA) | 22.95

Fruit driven with aromas of cherry and raspberry, hints of spice and vanilla
175ml 6.25 | 250ml 7.75

OLIVE TREE CABERNET SAUVIGNON (GREECE) | 22.95

Cabernet and Agiorgitiko blend with short maturation from the Nemea region. International medal winner in Vienna
175ml 6.25 | 250ml 7.75

CALLIA MALBEC (ARGENTINA) | 22.95

Plenty of ripe soft berry fruit flavours. With hints of cinnamon and vanilla

RARE VINEYARDS PINOT NOIR (FRANCE) | 24.95

Cherry and blueberry flavours backed with a hint of sweet oak spice

PAPAIOANNOU NEMEA (GREECE) | 28.95

100% Agiorgitiko aged for 12 months in brand new French oak barrels

LE ROI DES MONTAGNES (GREECE) | 35.95

Aged in oak barrels for 12 months, a powerful red wine in a Bordeaux style

ROSE WINE

LAVENDER HILL WHITE ZINFANDEL (CALIFORNIA) | 18.95

Medium sweet, flavours of watermelon, strawberry and redcurrant fruit
175ml 4.95 | 250ml 6.50

PARINI PINOT GRIGIO BLUSH (ITALY) | 20.95

Soft, coppery pink colour. Delicate and fruity bouquet, soft on the palate
175ml 5.50 | 250ml 6.95

PAPAGYRIOU ROSÉ (GREECE) | 25.95

A refreshing rosé with an elegant provence pink colour and complex aromatic profile, evocative of strawberry, rose petals and cherry notes

SPARKLING WINES

^{VE} Da Luca Prosecco	125ml 5.95	27.95
^{VE} Da Luca Rosato Spumante		27.95
Debina Sparkling Zitsa		30.95

CHAMPAGNE

Perrier Jouët Grand Brut	52.95
^{VE} Perrier Jouët Blason Rosé	74.50
Dom Perignon	149.95
Louis Roderer Cristal	249.95

SOFT DRINKS

Coca Cola	2.45	2.85
Diet Cola	2.45	2.85
Lemonade	2.45	2.85
Fruit Juice	2.25	3.25

- Apple
- Orange
- Cranberry
- Pineapple

Franklin & Son	2.95
- Lemon & Elderflower	
- Apple & Rhubarb	
- Strawberry & Raspberry	

Britvic Tonic 125ml	1.95
Britvic Slim Line Tonic 125ml	1.95
Britvic Ginger Ale 125ml	1.95
Britvic Tomato Juice 125ml	1.95
Red Bull	2.95

Mastiha Sparkling Water 200ml	2.95
Strathmore Sparkling / Still 330ml	2.50
Strathmore Sparkling / Still 750ml	3.95

THREE CENTS GREEK PREMIUM SOFT DRINKS

Three Cents is the brain child of 4 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
Gentlemans Soda 200ml	2.95
Pink Grapefruit Soda 200ml	2.95
Ginger Beer 200ml	2.95

OLIVE TREE PERFECT SERVES 9.95

All served as double measures

Mastiha Kentos & Three Cents Grapefruit Soda

Fatourada & Tangerine and Bergamot Soda

Tanqueray & Three Cents Tonic