

LUNCH MENU

MONDAY - SATURDAY 12PM-4PM

FROM 6.95

CHICKEN GYROS	7.95
Chicken, salad, tzatziki, flatbread, seasoned fries	
CHICKEN TZATZIKI SALAD	7.95
Chicken, cos lettuce, spring onion, tzatziki, crumbled feta	
FALAFEL GYROS VE	6.95
Falafel, salad, houmous, flatbread, seasoned fries	
TABOULEH SALAD VE	6.95
Kous kous, parsley, pomegranate, cucumber, tomato, lemon	
MARGHERITA FLATBREAD PIZZA V	7.50
Tomato, mozzarella, oregano, flatbread	

HALLOUMI CHIP SANDWICH V	6.95
Deep fried halloumi chips, lemon mayonnaise and chilli, seasoned fries	
VEGAN BURGER VE	7.95
Vegan burger, tomato, cos lettuce, vegan cheese, onion rings, seasoned fries	
PULLED JACKFRUIT BURGER VE	7.50
BBQ pulled jackfruit, avocado houmous, seasoned fries	
LAMB & FETA MINT BURGER	8.50
Lamb mince, feta, mint, seasoned fries	
PULLED LAMB BURGER	8.50
Pulled lamb, sweet mint balsamic, mint, tzatziki, brioche bun, seasoned fries	

OLIVE TREE BURGER	8.95
Home-made beef burger, goats cheese, caramelised onion, brioche bun, seasoned fries	
FETA & SPINACH RISOTTO V	7.50
Traditional Greek dish called Spanakorizo	
COD FRITTERS	7.95
Battered cod, lemon mayonnaise, seasoned fries	
CAESAR SALAD	6.95
Chicken, cos lettuce, croutons, Caesar dressing	

SUNDAY ROAST

1 COURSE 13.95 | 2 COURSE 15.95 | 3 COURSE 17.95
AVAILABLE EVERY SUNDAY

STARTERS

HALLOUMI PASTOURMA
GARLIC MUSHROOMS V
CROQUETTES VE

MAINS

ROAST TOPSIDE OF BEEF
ROAST CHICKEN BREAST
VEGAN ROAST VE

DESSERTS

LEMON CAKE
ICE CREAM
SORBET VE

APPETISERS

HONEY PASTOURMA	5.50
Cured beef sausage in honey	
MIXED DIPS PLATTER N	8.95
Houmous, tzatziki, htipiti, taramasalata, pitta bread	
GREEK OLIVES & CHILLIES V	3.95
Marinated green & black olives, mild green chillies, ciabatta	
GREEK GARLIC BREAD V	3.25
With tomato 3.50	
With cheese 3.95	
With tomato & cheese 4.50	
AVOCADO HOUMOUS VE	4.95
Olive oil, smoked paprika, pitta bread	
JACKFRUIT BRUSCHETTA VE	5.95
BBQ pulled jackfruit, ciabatta	

STARTERS

GREEK PLATTER (2 people)	18.50
Cured beef sausage in honey, feta & red pepper dip, pitta chips, Greek slaw, beef & pork meatballs, falafel, olives	
CROQUETTES VE	5.95
Potato croquettes, sweet potato puree, sweet mint balsamic	
MEATBALLS	6.95
Beef & pork meatballs, herbs, tomato sauce	
FALAFEL VE	5.50
Chickpea fritters, houmous	
KALAMARI	7.50
Baby squid in seasoned flour, aioli	
GARLIC MUSHROOMS V	5.95
Pan fried mushrooms, garlic, cream	
POTATO & LEEK SOUP VE	5.95
With ciabatta	

COD FRITTERS	6.50
With lemon mayonnaise	
HALLOUMI PASTOURMA	6.95
Chargrilled halloumi cheese, cured beef sausage, sweet mint balsamic	
SPINACH & FETA PIE V	6.75
Filo pastry filled with spinach, leeks, fresh herbs, feta & halloumi cheese, tzatziki	
KING PRAWNS	8.95
Tomato sauce, feta, oregano	
MUSSELS	8.95
Cream, white wine, garlic	
DOLMADES VE	5.95
Vine leaves stuffed with rice, olive oil	
JACKFRUIT FRITTERS VE	5.95
With avocado houmous	

SIDES

The perfect accompaniment to any of our dishes

ROAST VEGETABLES VE	4.25
GREEK ROAST POTATOES VE	4.25
SEASONED FRIES VE	3.50
SWEET POTATO FRIES VE	4.50
HERB RICE VE	2.95
COURGETTE FRIES VE	3.95
HOUSE SALAD V	3.95
HALLOUMI FRIES, HONEY DIP V	5.95
GREEK SLAW V	3.50
TOMATO GREEN BEANS VE	4.95

MAINS

KEBABS

The Greek speciality, chargrilled skewers

PORK	16.50
Pork loin marinated in olive oil, rosemary, chilli, apple & parsnip dip, a choice of herb rice or seasoned fries	
CHICKEN	15.95
Chicken breast marinated in paprika, oregano & Greek olive oil, salad garnish, tzatziki, a choice of herb rice or seasoned fries	
LAMB	17.50
Lamb rump marinated in Greek olive oil, paprika & cumin, salad garnish, tzatziki, a choice of herb rice or seasoned fries	
HALLOUMI V	13.95
Halloumi, red pepper, honey, a choice of herb rice or seasoned fries	
SALMON	16.95
Salmon marinated in lemon, cracked black pepper, parsley, tzatziki, a choice of herb rice or seasoned fries	
BEAN KOFTA VE	12.95
Black bean & lentil kebab, avocado houmous, salad leaves, a choice of herb rice or seasoned fries	

MEAT & FISH

SEA BASS	17.95
Pan fried fillets of sea bass, feta potato cake, parsnip puree, courgette fries	
MONKFISH	17.95
Roast vegetables, lemon cream & chilli sauce	
METAXA CHICKEN	15.95
Pan fried breast of chicken, Metaxa brandy, sautéed mushrooms, cream, herb rice	
LAMB KLEFTICO	21.95
Tender shoulder of lamb on the bone, slow roasted, herbs, garlic, onions, Greek style roast potatoes	
MOUSSAKA	15.95
A Greek classic, layered potatoes, aubergines, courgettes, tomato sauce, minced lamb, béchamel sauce, Greek salad	
OLIVE TREE BURGER	12.95
Hand pressed beef burger, goats cheese, caramelised red onion, aioli, seasoned fries	
BEEF STIFADO	18.95
Tender pieces of beef, aromatic spices, rich tomato sauce, Greek style roast potatoes	

RUMP 6oz	15.95
Chargrilled rump with seasoned fries	
RIBEYE 8oz	20.95
Chargrilled ribeye with seasoned fries	
Add red wine or peppercorn sauce	1.50
Add goats cheese & caramelised onions	2.50

PASTA, RISOTTO & FLATBREAD PIZZAS

FETA & SPINACH RISOTTO V	12.95
Traditional Greek dish called Spanakorizo	
SPAGHETTI CARBONARA	11.95
Spaghetti, parmesan cheese, pancetta	
SAUSAGE & RED ONION FLATBREAD PIZZA	12.95
Greek flatbread, mozzarella, feta, cured beef sausage, caramelised red onion	
MARGHERITA FLATBREAD PIZZA V	10.95
Tomato, mozzarella, oregano, flatbread	
PAELLA	15.95
Cured beef sausage, king prawns, mussels, kalamari	
MUSHROOM & TRUFFLE RAVIOLI V	14.95
In garlic cream sauce	

VEGETARIAN & VEGAN

CHEESE & BUTTERNUT SQUASH PIE V	12.95
Filo pastry filled with goats cheese, halloumi, roast butternut squash, mint, mixed salad	
SWEET POTATO & CHICKPEA TAGINE VE	12.95
Home-made butternut squash, sweet potato, coconut cream, pitta bread	
VEGAN BURGER VE	11.95
Tomato, cos lettuce, vegan cheese, onion rings, seasoned fries	
SALADS	Starter Main
TABOULEH SALAD VE	6.95 11.95
Kous kous, parsley, pomegranate, cucumber, tomato, lemon	
CAESAR SALAD	6.95 11.95
Chicken, cos lettuce, croutons, Caesar dressing	
GREEK SALAD V	6.95 11.95
Mixed salad leaves, feta, tomatoes, cucumber, olives, red onion, red peppers, house dressing	
BEETROOT & GOATS CHEESE SALAD V	6.95 11.95
Roast beetroot & squash, salad leaves, truffle oil, goats cheese	

CHILDREN'S MENU

2 COURSE 6.95
All served with fries

MAINS

Meatballs | Fish Goujons | Chicken Skewer
Mini Margherita V | Mushroom Ravioli V

DESSERTS

Ice cream | Greek yoghurt with raspberry compote

MEZE BANQUET

23.95 PER PERSON
Minimum 2 People

A WIDE SELECTION OF GREEK DISHES TO SHARE
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

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.

V Suitable for vegetarians
VE Suitable for vegans

COCKTAILS

 MASTIHA MOJITO 8.50 Mastiha Skinos, fresh mint, lime wedges, sugar	 PINK CHERRY 8.50 Pink gin, cherry vodka, rose syrup, lime	 AMARETTO SOUR 8.50 Amaretto, lime, sugar, egg white
 BLOOD ORANGE BEEFEATER 8.50 Blood orange, Beefeater gin, Cointreau, Angostura Bitters, lemon juice	 GIN THAMNOS 9.50 Beefeater gin, fresh cucumber, lime wedges, sweet mint balsamic. Topped with bitter lemon	 GIN BELLINI'S 7.95 Passionfruit Bramble Peach & hibiscus Violet
 CHERRY LONG ISLAND ICED TEA 9.50 Beefeater gin, Cointreau, cherry vodka, coke, lime	 RASPBERRY RUSH 8.50 Raspberry vodka, raspberry purée. Topped with Prosecco	 WINTER BRAMBLE 8.50 Boe Bramble Gin, lemon, gomme, Crème de Cassis, rosemary sprig
 RUM CARAMEL GINGER 8.50 Dark rum, lime, mint, vanilla, caramel, ginger ale	 GREEKSTAR MARTINI 9.95 Mastiha Skinos, Passoa, pineapple juice, Prosecco	 CHOCOLATE & HONEY 8.50 OLD FASHIONED Jack Daniels Honey, Martini Rosso, Crème de Cacao, Angostura Bitters, brown sugar, orange twist
 GREEK ALEXANDER 8.50 Mastiha, Frangelico, milk, cream, grated nutmeg	 OLIVE TREE ESPRESSOTINI ^N 8.50 Mastiha Skinos, Frangelico hazelnut liqueur, espresso	 RASPBERRY & VIOLET SOUR 9.95 Absolut raspberry, Boe Violet, lemon, gomme, egg white
 CARAMEL APPLE SLING 8.50 Mastiha, apple juice, lime, caramel	 LYCHEE MASTIHA MARTINI 8.50 Mastiha Skinos, lychee liqueur, vanilla, egg white sugar	

WHITE WINE

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

SPARKLING WINES

IL CASTELLI PROSECCO 27.95 125ml 5.95
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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 DAURA 5.4% (Barcelona) ^G Bottle 5.25	OLD MOUT CIDER 4% Strawberries & Pomegranate Bottle 5.25 Kiwi & Lime Bottle 5.25 Pineapple & Lime Bottle 5.25 Berries & Cherries Bottle 5.25
DRAUGHT	EFES LAGER 4.8% Pint 5.50
CAMDEN PALE ALE 4% Pint 5.65	CAMDEN HELLS LAGER 4.6% Pint 5.65

RED WINE

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

GREEK PREMIUM BEERS

WE IMPORT A LARGE MAJORITY OF OUR PRODUCE DIRECTLY FROM GREECE.

From the food to the beer, wines and 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% 5.95 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	ESTRELLA INEDIT 4.8% (Barcelona) 5.95 Aromas of coriander, orange peel and liquorice. Expertly brewed to create a unique aroma and opaque appearance.

ROSE WINE

MONTEREY BAY ZINFANDEL ROSÉ (CALIFORNIA) 19.95 A mix of watermelon and cherry with a delectable sweetness 175ml 5.95 250ml 7.50	FARFALLA PINOT GRIGIO BLUSH (ITALY) 21.95 Pale rose colour with raspberry fruit flavours and a delicate finish 175ml 6.25 250ml 7.75
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SOFT DRINKS

COCA COLA 2.95 3.35	DIET COLA 2.85 3.25
LEMONADE 2.95 3.35	FRUIT JUICE 2.95 3.35 Apple Orange Cranberry Pineapple
FRANKLIN & SON 275ml 3.35 Lemon & Elderflower Apple & Rhubarb Strawberry & Raspberry	BRITVIC TOMATO JUICE 200ml 1.95
FEVER-TREE 200ml 2.50 Mediterranean Tonic Elderflower Tonic Lemon Tonic Ginger Ale	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 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

ALCOHOL FREE BEER

EFES 0% Bottle 3.95

^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.

^V Suitable for vegetarians

^{VE} Suitable for vegans

^G Gluten Free

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