

LUNCH MON-SAT | 11AM-4PM

EGGS ROYALE | SF | D | E | 9.95 Poached eggs, smoked salmon, hollandaise, grilled sourdough

EGGS BENEDICT | D | E | 8.95 Poached eggs, bacon, hollandaise, grilled sourdough

EGGS FLORENTINE | V | D | E | 8.95 Poached eggs, spinach, hollandaise, grilled sourdough

AVOCADO & HALLOUMI | V | D | 9.95 Smashed avocado, grilled halloumi, pomegranate, grilled sourdough

OLIVE TREE BURGER | D | E | 11.95 Home-made beef burger, caramelised red onion, goats cheese, aioli, seasoned fries

OLIVE TREE VEGAN BURGER | VE | 12.95 Moving Mountains™ burger, tomato, cos lettuce, vegan cheese, onion rings, seasoned fries

GYROS

CHICKEN | D | 10.95 Marinated grilled chicken, salad, tzatziki, flatbread, seasoned fries

HALLOUMI CHIP | V | D | 10.95 Halloumi chips, salad, tzatziki, flatbread, seasoned fries

VEGAN MEATBALL | VE | 9.95 Vegan meatballs, houmous, salad, flatbread, seasoned fries

PORK | D | 9.95 Marinated pork tenderloin, salad, tzatziki, flatbread, seasoned fries LIGHT FISH & CHIPS | SF | N | D | 11.95

Battered cod fillet, chips, lemon & pepper mushy peas, potato & almond skordalia dip

KING PRAWN LINGUINE | SF | 10.95 Sautéed king prawns, garlic, chilli, olive oil, butter, linguine

CAESAR SALAD | SF | D | 12.50 Chicken, cos lettuce, croutons, anchovies. caesar dressing, kefalotyri cheese

GREEK SALAD | V | D | GF | 12.95 Feta cheese, tomatoes, cucumber, olives, red onion, olive oil, oregano

SUMMER SQUASH SALAD | VE | 10.95 Butternut squash, rocket, red chard, pearl barley, quinoa, sweet mint balsamic

> Add chicken | 2.00 Add halloumi | D | 2.00

APPETISERS

MIXED DIPS PLATTER | SF | D | 8.95 Houmous, htipiti, tahini, taramasalata, pitta

GREEK OLIVES & CHILLIES | VE | GF | 4.50 Marinated mixed olives, mild green chillies

> DOLMADES | VE | GF | 5.95 Vine leaves, rice, olive oil

HONEY PASTOURMA | GF | 6.25 Greek cured beef sausage, honey

SHARING APPETISER | SF | D | 19.95 Mixed dips platter, Greek olives & chillies,

dolmades, honey pastourma PADRON PEPPERS | VE | 6.95 Chargrilled padron peppers,

olive oil, lemon

GARLIC FLATBREAD | VE | 3.95 Add cheese | D | 1.00

OLIVE TREE FLATBREAD | V | D | 5.95 Vegan garlic butter, feta cheese, honey, caramelised onion, parsley

SIDES

Greek roast potatoes | VE | GF | 4.50 Seasoned fries | VE | GF | 3.50 Sweet potato fries | VE | GF | 3.95 Roasted root vegetables | VE | GF | 4.50 Courgette fries | VE | 4.50 Rocket & kefalotyri salad | V | GF | D | 4.50 Herb rice | VE | GF | 3.50 Halloumi fries, honey dip | V | D | 7.25 House salad | VE | GF | 3.95 Onion rings | VE | 4.50

STARTERS

KING PRAWN BRIAM | SF | D | 9.95 Pan fried king prawns, briam, feta cheese, basil, grilled sourdough

MEATBALLS | E | 7.50 Beef & pork meatballs, herbs, tomato sauce, grilled ciabatta

FIG & KEFALOTYRI SALAD | GF | V | D | N | 7.95

Black figs, pan fried kefalotyri cheese, rocket, walnut, sweet mint balsamic

CRISPY AUBERGINE | VE | 6.50 Fried aubergine, semolina, sweet mint balsamic, tomato chutney

VEGAN MEATBALLS | VE | 6.50

Vegan meatballs, herbs, tomato sauce, grilled ciabatta

KALAMARI | SF | D | 7.95 Kalamari, seasoned flour, aioli

VEGAN KALAMARI | VE | 6.50 Oyster mushrooms, seasoned flour, vegan aioli

GARLIC MUSHROOMS | V | D | 6.95 Pan fried mushrooms, garlic, cream

SWEET POTATO FALAFEL | VE | GF | 5.95 Sweet potato & chickpea fritters. harissa houmous, coriander

MUSSELS | D | SF | 9.50

Saganaki tomato sauce, feta cheese, ouzo

White wine, garlic, cream

SPINACH & FETA PIE | V | D | 6.95

Filo pastry, spinach, leeks, fresh herbs, feta & halloumi cheese, tzatziki

HALLOUMI PASTOURMA | D | 7.50 Chargrilled halloumi cheese, cured beef sausage, sweet mint balsamic

LOADED HALLOUMI FRIES | D | V | 9.75 Halloumi, vegan bacon, chilli, spring onion, vegan aioli, pomegranate

MAINS

SEABASS PASTOURMA | GF | SF | 19.95

Sautéed new potatoes, pastourma sausage, tenderstem broccoli

OLIVE TREE VEGAN BURGER | VE | 12.95 Moving Mountains™ burger, tomato, cos lettuce, vegan cheese, onion rings, seasoned fries

LOADED VEGAN BURGER | VE | N | 16.95 Beyond Burger™, vegan cheese, 'THIS™ Isn't Bacon Rashers', vegan slaw, vegan aioli, tomato chutney, seasoned fries

GREEK FISH & CHIPS | SF | N | D | 14.95 Battered cod fillet, chips, lemon & pepper mushy peas, potato & almond skordalia dip

RISOTTO SPANAKORIZO | VE | GF | 12.95 Spinach, peas, green beans, carrots, shallots, herbs, asparagus, vegan cheese

SWEET POTATO TAGINE | VE | 14.95 Sweet potato, chickpea, apricot, tabouleh, pitta

METAXA CHICKEN | D | GF | 16.95

Pan fried breast of chicken, Metaxa brandy, sautéed mushrooms, cream, herb rice

TRADITIONAL GREEK DISHES

BEEF STIFADO | GF | 19.50

Tender beef, aromatic spices, rich tomato sauce, Greek style roast potatoes, root vegetables

MOUSSAKA | D | 17.95

Layered potatoes, aubergines, courgettes, tomato sauce, minced lamb, bechamel sauce, Greek salad

LAMB KLEFTICO | GF | 22.95

A slow roasted braised lamb on the bone, garlic & herbs, onions, Greek style roast potatoes, root vegetables

WHOLE BAKED SEABREAM | SF | GF | 23.95

Fennel, rocket, orange & radish salad, grilled lemon

KEBABS

Served on a skewer with seasoned fries or herb rice

CHICKEN | D | 17.95

Chicken marinated in paprika. oregano, olive oil, salad garnish tzatziki

LAMB | D | 19.95

Lamb rump marinated in olive oil, paprika, cumin, salad garnish, tzatziki

HALLOUMI V D 16.95

Halloumi, red onion, peppers. oregano, olive oil, salad garnish, tzatziki

VEGAN MEATBALL | VE | GF | 15.95

Marinated vegan kebab, oregano, olive oil, salad garnish, houmous

SALMON | SF | D | 17.95

Marinated salmon, oregano, herbs, olive oil, salad garnish, tzatziki

GRILL

OLIVE TREE BURGER | D | E | 13.95

Homemade beef burger, caramelised red onion, goats cheese, aioli, seasoned fries

RUMP 8oz | GF | 21.95

Chargrilled pave rump steak, watercress, confit tomato, seasoned fries

SIRLOIN 8oz | GF | 23.95

Chargrilled sirloin steak, watercress, confit tomato, seasoned fries

OLIVE TREE MIXED GRILL | 26.95 Rump steak, chicken skewer, pork

tenderloin, pastourma sausage, garlic butter, salad, seasoned fries

Add pepper sauce D 2.00 Add vegan garlic butter | VE | 2.00 MEZE BANQUET

Selection of Greek dishes to share Minimum 2 people | 26.50pp DESF

COURSE 1

Htipiti | Houmous | Taramasalata | Tahini | Pitta | Olives | Chillies

COURSE 2

Meatballs | Halloumi | Pastourma

COURSE 3

Greek salad | Mousakka | Chicken skewer | Herb rice

> Sun - Thurs | All day Fri & Sat | 12pm - 5pm

SALADS

GREEK SALAD | V | D | GF | 12.95 Feta cheese, tomatoes, cucumber, olives, red onion, olive oil, oregano

CAESAR SALAD | SF | D | 12.50

Chicken, cos lettuce, croutons, anchovies, caesar dressing, kefalotyri cheese

SUMMER SQUASH SALAD | VE | 10.95 Butternut squash, rocket, red chard, pearl barley, quinoa, sweet mint balsamic

> Add chicken | 2.00 Add halloumi | D | 2.00

SUNDAY ROAST

1 COURSE 16.95 | 2 COURSE 19.95 | 3 COURSE 22.95

STARTERS

Halloumi pastourma | D | Garlic mushrooms | V | D Sweet potato falafel | VE | GF Vegan meatballs | VE |

MAINS

Chicken roast | D | E | Beef roast | D | E | Pork roast | D | E Vegan chicken roast | VE | **DESSERTS**

Orange cake | E | D | V | Chocolate brownie | E | D | V | N | Chocolate torte | VE | GF | N | Ice cream | VE | GF | Sorbet | VE | GF |

CHILDRENS

MAINS Meatballs | GF | Fish goujons | SF | Tomato pasta | VE | Grilled chicken | GF | All served with fries

DESSERTS

Toffee waffle | D | E | Chocolate torte | VE | GF | N | Ice cream | VE | GF |

2 COURSE | 7.95

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 the

SF Contains Seafood/Shellfish

Vodka, pear brandy, cherry, cranberry

SOLERO | VE | 10.00 Pineapple rum, orange, passionfruit,

mango, vegan cream

POPCORN RUM SOUR | E | 9.50

Homemade popcorn rum, butterscotch, lemon, whites

JUST BE KOS | VE | N | 9.50 Pineapple rum, lime, clove cordial, passionfruit, almond syrup

SUMMER SIPPER | 9.50

Mastiha, mandarin vodka, kumquat liqueur, lime, passionfruit

SANTORINI BELLINI | VE | 9.50 Peach puree, agave nectar, prosecco

BLUEBERRY CLOVER CLUB | E | 9.50 Gin, Greek vermouth, blueberry puree, lemon, whites

OLIVE TREE HARD SELTZERS | 8.50 Cherry, mango, raspberry, lime, blood orange

OLIVE TREE APEROL SPRITZ | 10.00 Aperol, wild strawberry vermouth, orange bitters, prosecco

RHUBARB GIN & JUICE | 9.50

Rhubarb and ginger gin, amaretto, apple, rose syrup, lemon

GREEN MELON | VE | E | N | 9.50 Mastiha, green melon liqueur, lemon, apple

OLIVE TREE NEGRONI | VE | N | 10.00 Mastiha, Campari, sweet vermouth

OLIVE TREE ESPRESSOTINI | VE | N | 10.00 Mastiha, hazelnut liqueur, espresso

RASPBERRY RUSH | VE | 9.00

Vodka, raspberry puree, prosecco MASTIHA MARGARITA | N | 10.00

Mastiha, tequila, agave nectar, lime

GREEKSTAR MARTINI | VE | N | 10.50 Mastiha, vanilla vodka, passionfruit liqueur, pineapple, vanilla, prosecco

OLIVE TREE SANGRIA I 10.00 Red wine, orange juice, blood orange syrup, fresh fruits, soda

> MASTIHA MOJITO | N | 9.50 Mastiha, lime, mint, soda

BEER

DRAUGHT

OLIVE THE RHASSEDIE 'KRYO' LAGER 4% | 6.15

EFES LAGER 4.8% | 5.75 ESTRELLA DAMM 4.6% | 6.30 **RATTLER ORIGINAL CIDER 6%** | VE | GF | 6.00

BOTTLED CIDER

OLD MOUT CIDER 4% | 6.00

Strawberry & Pomegranate Pineapple & Raspberry

GREEK SPECIALITY BEERS

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.

SEPTEM MONDAY PILSNER 5% | 5.95

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

SEPTEM FRIDAY PALE ALE 4.7% | 5.95

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

SEPTEM 8TH DAY IPA 7% | 6.95

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

BOTTLED

FIX 5% (Greece) | VE | 4.80 MYTHOS 4.7% (Greece) | VE | 4.30 KEO 4.5% (Cyprus) | 4.70 VOLKAN 5% (Santorini) | 6.15 ESTRELLA 4.6% (Barcelona) | 5.50 ESTRELLA DAURA 5.4% (Barcelona) | VE | GF | 5.50

ESTRELLA INEDIT 4.8% (Barcelona) | 5.95 MORITZ 5.4% CAN (Barcelona) | 5.15 CAMDEN PALE ALE CAN 4% | 5.15

ALCOHOL FREE BEER

Budvar I 4.00 Estrella Free Damm beer | 4.00 Becks Blue | 4.00

SOFT DRINKS

COCA COLA | 3.10 | 3.50 DIET COCA COLA | 2.95 | 3.40 SIGNATURE COCA COLA WOODY | 3.75 LEMONADE | 2.95 | 3.40 **RED BULL | 3.75**

FRUIT JUICE | 2.95 Apple | Orange Cranberry | Pineapple

Britvic tomato juice 200ml | 2.50

Appletizer bottles (275ml) | 3.00

FRANKLIN & SONS 275ml | 3.45

Lemon & Elderflower Rhubarb Raspberry Lemonade

DECANTAE SPARKLING/STILL 330ML | 3.00 | 750ML | 4.50

FEVER-TREE 200ml | 2.75

Mediterranean tonic Elderflower tonic Lemon tonic Ginger ale

TANOUERAY SEVILLA GIN I 9.50 Fever-Tree Mediterranean tonic water, dehydrated orange, rosemary

> WHITLEY NEILL RHUBARB & GINGER GIN I 9.50 Fever-Tree ginger ale, dehydrated lime, mint

EMPRESS INDIGO GIN | 9.50

Three Cents tonic, dehydrated orange, dried rose petals

BEEFEATER BLOOD ORANGE GIN | 9.50 Fever-Tree elderflower tonic, dehydrated orange, thyme

BOMBAY BRAMBLE GIN | 9.50 Lemonade, dehydrated lemon, dried rose petals

EDINBURGH ELDERFLOWER GIN | 9.50

Fever-Tree elderflower tonic, dehydrated lemon, mint, junipers

WHITLEY NEILL RASPBERRY GIN | 9.50 Lemonade, strawberry, edible flowers

HENDRICKS GIN | 9.50

Three Cents tonic, cucumber, rosemary

GRACE GIN | 9.50 Three Cents grapefruit soda, dried rose petals, edible flowers

DEAD MAN'S FINGERS SPICED RUM Coca Cola I 9.50

Diet Coca Cola | 9.00

KRAKEN SPICED RUM | 9.00 Three Cents ginger beer, fresh lime, mint

OLD J SPICED RUM | 9.00

Three Cents ginger beer, fresh lime, dried rose petals

THREE CENTS

GREEK PREMIUM SOFT DRINKS | 3.75

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

WHITE WINE

CENTRAL MONTE SAUVIGNON BLANC (CHILE) | VE | 23.00 Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime 175ml 6.15 | 250ml | 7.85

BELLO TRAMONTE PINOT GRIGIO (ITALY) | VE | 27.50 Well balanced Pinot Grigio with a rich aroma & smooth fruity taste 175ml 6.50 | 250ml | 9.50

DOWN UNDER CHARDONNAY (AUSTRALIA) I 27.50 A great chardonnay displaying zesty lemon & grapefruit aromas & flavours of white peach & pear 175ml 6.50 | 250ml | 9.50

TURTLE BAY SAUVIGNON BLANC (NEW ZEALAND) | 29.95 Vibrant with passionfruit, gooseberry & melon fruit aromas. Rich & intense with a crisp finish

FAT BARREL SAUVIGNON BLANC (SOUTH AFRICA) | 35.00 An aromatic sauvignon blanc which expresses a combination of tropical fruit flavours over layers of freshly cut grass and white asparagus. It is a crisp wine with lingering fruit flavours and a mouth-watering zesty lime acidity

KTIMA SPIROPOULOS (GREECE) | VE | 31.95 With roses, lemon-blossom & bergamot aromas which peak on the palate, slightly acidic & refreshing flavour

MYLONAS RETSINA (GREECE) | VE | 31.95 Bright lemon colour with green highlights. Aromas of peach, mastic, mango & lemon alongwith white flowers & herbs

ALPHA ESTATE MALAGOUZIA 2018 (GREECE) | VE | 33.95 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

RED WINE

CENTRAL MONTE MERLOT (CHILE) | 23.00

A beautiful bouquet of black cherries & red summer fruits. Soft tannins on the palate make for a very smooth & balanced wine 175ml 6.15 | 250ml 7.85

FIORI SUL MURO SANGIOVESE (ITALY) | VE | 26.50 Rich, lush & delicious red wine, packed with fruit on the palate 175ml 6.50 | 250ml 9.00

STUDIO 1 SHIRAZ VIOGNIER (AUSTRALIA) | 29.95 Plenty of ripe soft berry fruit flavours. With hints of cinnamon & vanilla | 175ml 7.25 | 250ml 10.00

KANENAS MAVROUDI SYRAH 2017 (GREECE) | VE | 31.50 Deep, dense red color, aromas of medium intensity, with flavours of spices, wood, vanilla & violet

CRAMELE RECAS PINOT NOIR (ROMANIA) | VE | 31.50 Pinot Noir, pure & simple. Clean, ripe, redcurrant aromas with generous red fruit flavours

VINA CERRADA RIOJA | VE | 31.50

A dry, approachable Rioja rosé with raspberry fruit on the nose. The palate has redcurrant and strawberry characters, a bright, juicy finish.

TSANTALI RAPSANI 2016 (GREECE) | VE | 31.50 Ruby red wine that combines aromas of dried cherry & raspberry with olive paste, tomato & a whiff of spices & vanilla 175ml 7.50 | 250ml 10.95

ROSÉ

SPARKLING

MONTEREY BAY ZINFANDEL ROSÉ (CALIFORNIA) | 23.95 A mix of watermelon & cherry with a delectable sweetness

> CENTRAL MONTE ROSÉ (CHILE) | 23.00 Pale rosé colour with raspberry fruit flavours & a delicate finish 175ml 6.15 | 250ml 7.85

BELLO PINOT ROSÉ | 24.99 This elegant and fragrant Pinot Grigio Blush is

delicately aromatic and deliciously crisp on the palate. 175ml 5.95 | 250ml 8.50

FAMIGLIA PROSECCO | 31.95 125ml 6.15

PERRIER JOUËT GRAND BRUT | 72.50 PERRIER JOUËT BLASON ROSÉ | 99.95 DOM PERIGNON | 199.95 **LOUIS ROEDERER CRISTAL | 289.95**

The main 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

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 Suitable for Vegans

V Suitable for Vegetarians GF Gluten Free