



LUNCH 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

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
OR
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

MOUSAKKA | 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**
| D | E | SF |

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 |

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



COCKTAILS

PEAR COSMOPOLITAN | E | 9.50
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 vermouthe, 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 vermouthe, 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 vermouthe

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 | 10.00
Red wine, orange juice, blood orange syrup, fresh fruits, soda

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

GIN

TANQUERAY SEVILLA GIN | 9.50
Fever-Tree Mediterranean tonic water, dehydrated orange, rosemary

WHITLEY NEILL RHUBARB & GINGER GIN | 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

RUM

DEAD MAN'S FINGERS SPICED RUM
Coca Cola | **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

BEER

DRAUGHT

EFES LAGER 4.8% | 5.75

OTB 'KRYO' LAGER 4% | 6.15

CAMDEN HELLS LAGER 4.6% | VE | 6.30

CAMDEN PALE ALE 4.6% | VE | 6.30

**RATTLER ORIGINAL CIDER 6%
| VE | GF | 6.00**

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

ALCOHOL FREE BEER

Budvar | 4.00

Estrella Free Damm beer | 4.00

Becks Blue | 4.00

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) | 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 BARRELL 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

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**

SPARKLING

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