

BREAKFAST FRI - SUN 9AM - 11AM | LYTHAM & STOCKTON HEATH

<b>EGGS ROYALE</b>   <b>SF</b>   <b>D</b>   <b>E</b>   Poached eggs, hollandaise, grilled sourdough, smoked salmon	8.95	<b>SCRAMBLED EGGS</b>   <b>E</b>   Scrambled eggs, dukkah spice, vine tomatoes, feta cheese	6.50
<b>EGGS BENEDICT</b>   <b>D</b>   <b>E</b>   Poached eggs, hollandaise, grilled sourdough, Mastiha bacon	7.95	<b>AVOCADO &amp; HALLOUMI</b>   <b>V</b>   <b>D</b>   Smashed avocado, grilled halloumi, pomegranate, grilled sourdough	7.95
		<b>FRUIT PLATTER</b>   <b>VE</b>   <b>GF</b>   A selection of fresh fruits	4.95

LUNCH MON - SAT 11AM - 4PM

<b>EGGS ROYALE</b>   <b>SF</b>   <b>D</b>   <b>E</b>   Poached eggs, hollandaise, grilled sourdough, smoked salmon	9.95	<b>GYROS</b>	
<b>EGGS BENEDICT</b>   <b>D</b>   <b>E</b>   Poached eggs, hollandaise, grilled sourdough, Mastiha bacon	8.95	<b>CHICKEN</b>   <b>D</b>   Chicken, salad, tzatziki, flatbread, seasoned fries	9.50
<b>AVOCADO &amp; HALLOUMI</b>   <b>V</b>   <b>D</b>   Smashed avocado, grilled halloumi, pomegranate, grilled sourdough	8.95	<b>JACKFRUIT</b>   <b>VE</b>   Jackfruit fritters, barbecue sauce, salad, flatbread, seasoned fries	8.50
		<b>HALLOUMI CHIP</b>   <b>V</b>   <b>E</b>   <b>D</b>   Deep fried halloumi chips, salad, tzatziki, flatbread, seasoned fries	9.50

BOTTOMLESS BRUNCH

Join us for bottomless food &  
drinks for 90 minutes every  
Saturday from 11am - 4pm

APPETISERS

<b>HONEY PASTOURMA</b>   <b>GF</b>   Cured beef sausage, honey	5.95	<b>MEATBALLS</b> Beef & pork meatballs, herbs, tomato sauce	7.50
<b>MIXED DIPS PLATTER</b>   <b>SF</b>   <b>D</b>   Houmous, tzatziki, htipiti, taramasalata, pitta bread	8.95	<b>KALAMARI</b>   <b>SF</b>   <b>D</b>   <b>E</b>   Kalamari, seasoned flour, aioli	7.50
<b>GREEK OLIVES &amp; CHILLIES</b>   <b>VE</b>   <b>GF</b>   Marinated green & black olives, mild green chillies	3.95	<b>GARLIC MUSHROOMS</b>   <b>V</b>   <b>D</b>   Pan fried mushrooms, garlic, cream	6.50
<b>DOLMADES</b>   <b>GF</b>   <b>VE</b>   Vine leaves stuffed with rice, olive oil	5.95	<b>KING PRAWNS</b>   <b>GF</b>   <b>SF</b>   <b>D</b>   Tomato sauce, chilli, feta cheese, oregano	9.50
<b>SHARING APPETISER</b>   <b>SF</b>   <b>D</b>   A selection of all the above appetisers	16.95	<b>SWEET POTATO FALAFEL</b>   <b>VE</b>   <b>GF</b>   Chickpea fritters, harissa houmous, coriander	5.50
<b>GARLIC FLATBREAD</b>   <b>V</b>   <b>D</b>   Add Cheese Add Tomato	3.95 0.50 0.50	<b>SPINACH &amp; FETA PIE</b>   <b>V</b>   <b>D</b>   Filo pastry, spinach, leeks, fresh herbs, feta & halloumi cheese, tzatziki	6.95

STARTERS

<b>GREEK VEGAN BREAKFAST</b>   <b>VE</b>   Falafel, vegan sausage, beans, tomato, mushroom, dolmades, roast potatoes	11.95
<b>ENGLISH BREAKFAST</b> British sausages, bacon, tomato, mushroom, fried egg, beans, grilled sourdough	12.95
<b>BERRY BOWL</b>   <b>VE</b>   <b>GF</b>   A mixture of summer berries, vegan Greek yoghurt, maple syrup	4.55
<b>VEGAN BURGER</b>   <b>VE</b>   Vegan burger, tomato, cos lettuce, vegan cheese, onion rings, seasoned fries	12.95
<b>CAESAR SALAD</b>   <b>SF</b>   <b>D</b>   <b>E</b>   Chicken, cos lettuce, croutons, anchovies, caesar dressing, graviera cheese	8.95
<b>TABOULEH SALAD</b>   <b>VE</b>   Kous kous, parsley, pomegranate, cucumber, tomato, lemon	8.50
<b>KING PRAWN LINGUINE</b>   <b>SF</b>   <b>D</b>   <b>E</b>   Sautéed king prawns, garlic, chilli, olive oil, butter, linguine pasta	10.50
<b>LIGHT FISH &amp; CHIPS</b>   <b>SF</b>   <b>D</b>   <b>E</b>   <b>N</b>   Small battered cod fillet, chips, lemon & pepper mushy peas, potato & almond dip	10.95
<b>GREEK SALAD</b>   <b>D</b>   <b>V</b>   Mixed salad leaves, feta cheese, tomatoes, cucumber, olives, red onion, red peppers, house dressing	10.95

<b>VEGAN MEATBALLS</b>   <b>VE</b>   Herbs, tomtato sauce, grilled ciabatta	6.50
<b>HALLOUMI PASTOURMA</b>   <b>GF</b>   <b>D</b>   Chargrilled halloumi cheese, cured beef sausage, sweet mint balsamic	6.95

SIDES

<b>GREEK ROAST POTATOES</b>   <b>VE</b>   <b>GF</b>	4.50
<b>SEASONED FRIES</b>   <b>VE</b>	3.50
<b>SWEET POTATO FRIES</b>   <b>VE</b>	3.95
<b>TENDERSTEM BROCCOLI</b>   <b>V</b>   <b>GF</b>   <b>D</b>	4.95
<b>HERB RICE</b>   <b>VE</b>	3.50
<b>HALLOUMI FRIES, HONEY DIP</b>   <b>V</b>   <b>D</b>	6.95
<b>HOUSE SALAD</b>   <b>VE</b>	3.95
<b>ROASTED ROOT VEGETABLES</b>   <b>VE</b>   <b>GF</b>	4.50
<b>COURGETTE FRIES</b>   <b>VE</b>	3.95

MAINS

<b>PAN FRIED SEABASS</b>   <b>GF</b>   <b>SF</b>   Sautéed new potatoes, pastourma sausage, tenderstem broccoli	18.50
<b>GREEK FISH &amp; CHIPS</b>   <b>SF</b>   <b>N</b>   <b>D</b>   Battered cod fillet, chips, lemon & pepper mushy peas, potato & almond skordalia dip	14.95
<b>BEEF STIFADO</b> Tender beef, aromatic spices, rich tomato sauce, Greek style roast potatoes, root vegetables	19.50
<b>LAMB KLEFTICO</b> A slow roasted tender braised lamb on the bone, garlic & herbs, onions, Greek style roast potatoes, root vegetables	22.50
<b>VEGAN BURGER</b>   <b>VE</b>   Vegan burger, tomato, cos lettuce, vegan cheese, onion rings, seasoned fries	12.95

KEBABS

Kebabs are served on a skewer with a choice of seasoned fries or herb rice	
<b>CHICKEN</b>   <b>D</b>   Chicken marinated in paprika, oregano & Greek olive oil, salad garnish, tzatziki	16.95
<b>LAMB</b>   <b>D</b>   Lamb rump marinated in Greek olive oil, paprika & cumin, salad garnish, tzatziki	18.95
<b>HALLOUMI</b>   <b>V</b>   <b>D</b>   Halloumi, red onion, peppers, oregano, Greek olive oil, salad garnish, tzatziki	15.50
<b>VEGAN MEATBALL</b>   <b>VE</b>   Marinated vegan kebab, oregano Greek olive oil, salad garnish, houmous	14.95

CHILDRENS

2 COURSE | 7.95

<b>MAINS</b> Meatballs   Fish goujons <b>SF</b>   Grilled chicken   <b>Tomato pasta</b> <b>VE</b>   Greek salad   <b>V</b>   All served with fries	
<b>DESSERTS</b> Ice cream <b>D</b>   <b>Sorbet</b> <b>VE</b>	

SUNDAY ROAST

1 COURSE 15.95 | 2 COURSE 18.95  
| 3 COURSE | 20.95

STARTERS

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

MAINS

Roast topside of beef | **D** |  
Roast chicken | **D** |  
**Vegan roast** | **VE** |

DESSERTS

Lemon cake | **V** | **D** |  
Ice cream | **D** |  
**Sorbet** | **VE** |

DESSERTS

<b>CHOCOLATE &amp; TAHINI BROWNIE</b> Chocolate, tahini, Haynoto syrup, ice cream   <b>V</b>   <b>D</b>   <b>N</b>	6.50
<b>VEGAN TORTE</b>   <b>VE</b>   Vegan Belgian chocolate & raspberry torte	6.50
<b>ICE CREAM</b>   <b>D</b>   <b>OR SORBET</b>   <b>VE</b>	4.95
<b>LEMON CAKE</b>   <b>V</b>   <b>D</b>   Homemade zesty lemon cake, lemon sauce	6.50
<b>TOFFEE WAFFLE</b>   <b>V</b>   <b>D</b>   Hot waffle, vanilla ice cream, sticky toffee sauce	6.50
<b>BAKLAVA</b>   <b>VE</b>   <b>N</b>   Layers of vegan pastry, pistachio, walnuts, cinnamon, vegan butter, vegan ice cream	6.50

SALADS

<b>GREEK SALAD</b>   <b>V</b>   <b>D</b>   Mixed salad leaves, feta cheese, tomatoes, cucumber, olives, red onion, red peppers, house dressing	11.95
<b>TABOULEH SALAD</b>   <b>VE</b>   Kous kous, parsley, pomegranate, cucumber, tomato, lemon	10.95
<b>CAESAR SALAD</b>   <b>SF</b>   <b>D</b>   Chicken, cos lettuce, croutons, anchovies, Caesar dressing	12.50

MEZE BANQUET

<b>A WIDE SELECTION OF GREEK DISHES TO SHARE</b>   24.95PP   Minimum 2 people	
Course 1 - Htipiti   Houmous   Taramasalata   Tzatziki   Olives   Chillies	
Course 2 - Meatballs   Halloumi   Pastourma	
Course 3 - Greek salad   Moussaka   Chicken skewer   Herb rice	
Available Sunday - Thursday all day Friday - Saturday 12pm - 5pm	

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.

**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 **SF** Contains Seafood/Shellfish  
**VE** Suitable for Vegans **D** Contains Dairy  
**GF** Gluten Free **E** Contains Egg



COCKTAILS

<b>MASTIHA MOJITO</b> Mastiha Skinós, fresh mint, lime wedges, sugar	8.95	<b>PINK CHERRY</b> Pink gin, cherry brandy, vodka, rose syrup, lime	8.95
<b>BLOOD ORANGE BEEFEATER</b> Blood orange gin, Cointreau, bitters, lemon	8.95	<b>GIN THAMNOS</b> Gin, fresh cucumber, lime wedges, sweet mint balsamic, bitter lemon	9.95
<b>CHERRY LONG ISLAND ICED TEA</b> Gin, cointreau, cherry brandy, vodka, coke, lemon	9.95	<b>RASPBERRY RUSH</b> Raspberry vodka, raspberry purée, Prosecco	8.95
<b>RUM CARAMEL GINGER</b> Dark rum, lime, mint, vanilla, caramel, ginger ale	8.95	<b>GREEKSTAR MARTINI</b> Mastiha Skinós, Passoà, pineapple juice, prosecco	10.50
<b>CARAMEL APPLE SLING</b> Mastiha, apple juice, lime, caramel	8.95	<b>OLIVE TREE ESPRESSOTINI   N  </b> Mastiha Skinós, haynoto hazelnut liqueur, espresso	8.95
<b>CLASSIC OLD FASHIONED</b> Bourbon, brown sugar, bitters	8.95	<b>LYCHEE MARTINI   E  </b> Mastiha Skinós, lychee liqueur, vanilla, egg white, sugar	8.95
<b>COSMOPOLITAN</b> Citrus vodka, Cointreau, lime, cranberry	8.50	<b>AMARETTO SOUR   E  </b> Amaretto, lemon, sugar, egg white	8.95
<b>APPLE &amp; ELDERFLOWER</b> Elderflower gin, St. Germain, apple, prosecco	8.50	<b>GIN BELLINI'S</b> Passionfruit, bramble, peach & hibiscus or violet	8.50
<b>MARGARITA</b> Mastiha Skinós, silver tequila, Cointreau, lime	10.50		

WHITE WINE

<b>CENTRAL MONTE SAUVIGNON BLANC (CHILE)</b> Aromas of grapefruit that lead to a crisp & dry palate with hints of lemon & lime 175ml 5.95   250ml 7.50	20.95
<b>FARFALLA PINOT GRIGIO (ITALY)</b> Clean, simple, fresh apple & pear flavours. Easy drinking. Great for any occasion 175ml 6.25   250ml 7.75	23.95
<b>LE JARDIN CHARDONNAY (FRANCE)</b> Supreme Chardonnay with lovely ripe, buttery fruit flavours & aromas of tropical fruit & flowers 175ml 5.95   250ml 7.95	23.95
<b>FAT BARRELL SAUVIGNON BLANC (SOUTH AFRICA)</b> 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.	28.95
<b>KTIMA SPIROPOULOS (GREECE)   VE  </b> With roses, lemon-blossom & bergamot aromas which peak on the palate, slightly acidic & refreshing flavour	29.95
<b>MYLONAS RETSINA (GREECE)   VE  </b> Bright lemon colour with green highlights. Aromas of peach, mastic, mango & lemon along with white flowers & herbs	29.95
<b>ALPHA ESTATE MALAGOUZIA 2018 (GREECE)   VE  </b> 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	33.95

ROSE WINE

<b>MONTEREY BAY ZINFANDEL ROSÉ (CALIFORNIA)</b> A mix of watermelon & cherry with a delectable sweetness 175ml 5.95   250ml 7.50	22.50
<b>FARFALLA PINOT GRIGIO BLUSH (ITALY)</b> Pale rose colour with raspberry fruit flavours & a delicate finish 175ml 6.25   250ml 7.75	23.25

RED WINE

<b>CENTRAL MONTE MERLOT (CHILE)</b> 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	20.95
<b>FIORI SUL MURO SANGIOVESE (ITALY)   VE  </b> Rich, lush & delicious red wine, packed with fruit on the palate 175ml 6.25   250ml 7.75	23.50
<b>STUDIO 1 SHIRAZ VIOGNIER (AUSTRALIA)</b> Plenty of ripe soft berry fruit flavours. With hints of cinnamon & vanilla 175ml 6.95   250ml 8.95	26.95
<b>KANENAS MAVROUDI SYRAH 2017 (GREECE)   VE  </b> Deep, dense red color, aromas of medium intensity, with flavours of spices, wood, vanilla & violet	29.95
<b>CRAMELE RECAS PINOT NOIR (ROMANIA)   VE  </b> Pinot Noir, pure & simple. Clean, ripe, redcurrant aromas with generous red fruit flavours	29.95
<b>MARQUES DEL ATRIO TEMPRANILLO RIOJA (SPAIN)</b> Intense red violet colour, hints of fresh plums & strawberries. Appealing on the palate, round & soft tannins with a clean & fruity aftertaste.	32.50
<b>TSANTALI RAPSANI 2016 (GREECE)   VE  </b> 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	29.95

SPARKLING & CHAMPAGNE

<b>IL CASTELLI PROSECCO</b> 125ml 5.95	29.95
<b>PERRIER JOUËT GRAND BRUT</b>	69.95
<b>PERRIER JOUËT BLASON ROSÉ</b>	90.50
<b>DOM PERIGNON</b>	169.95
<b>LOUIS ROEDERER CRISTAL</b>	269.95

GIN & TONIC

<b>TANQUERAY SEVILLA GIN</b> Fever-Tree Mediterranean tonic water, dehydrated orange, rosemary	ALL 8.95
<b>WHITLEY NEILL RHUBARB &amp; GINGER GIN</b> Fever-Tree ginger ale, dehydrated lime, mint	
<b>EMPRESS INDIGO GIN</b> Three Cents tonic, dehydrated orange, dried rose petals	
<b>BEEFEATER BLOOD ORANGE GIN</b> Fever-Tree elderflower tonic, dehydrated orange, thyme	
<b>BOMBAY BRAMBLE GIN</b> Lemonade, dehydrated lemon, dried rose petals	
<b>EDINBURGH ELDERFLOWER GIN</b> Fever-Tree elderflower tonic, dehydrated lemon, mint leaf, junipers	
<b>WHITLEY NEILL RASPBERRY GIN</b> Lemonade, strawberry, edible flowers	
<b>HENDRICKS GIN</b> Three Cents tonic, cucumber, rosemary	
<b>GRACE GIN</b> Three Cents grapefruit soda, dried rose petals, edible flowers	

RUM

<b>DEAD MAN'S FINGERS SPICED RUM</b> Coke, fresh lime	ALL 8.95
<b>KRAKEN SPICED RUM</b> Three Cents ginger beer, fresh lime, mint	
<b>OLD J SPICED RUM</b> Three Cents ginger beer, fresh lime, dried rose petals	
<b>THREE CENTS</b>	
<b>GREEK PREMIUM SOFT DRINKS</b>	ALL 3.50
Three Cents is the perfect range of mixers made from natural ingredients with no preservatives and no artificial colouring.	
<b>TONIC 200ml</b>	
<b>GENTLEMAN'S SODA 200ml</b>	
<b>PINK GRAPEFRUIT SODA 200ml</b>	
<b>GINGER BEER 200ml</b>	

GREEK SPECIALITY BEER

<b>GREEK PREMIUM BEERS</b> We import a large majority of our produce direct 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.	
<b>SEPTEM MONDAY PILSNER 5%</b>	5.95
Aromas of lemon blossoms, citrus & green hops. Slightly sweet flavour with a refreshing bitterness & aromatic aftertaste	
<b>SEPTEM FRIDAY PALE ALE 4.7%</b>	5.95
Impressive aroma of Muscat grapes, citrus fruits & peach. Slightly sweet aftertaste, with well balanced body, sharp bitterness & a very aromatic after taste	
<b>SEPTEM 8TH DAY IPA 7%</b>	6.95
Aromas of tangerine, lychee, mango & peach. Well balanced bitterness, with an aftertaste of pine, mango & zesty aromas	

BEER & CIDER

<b>BOTTLED</b>		
<b>FIX 5% (Greece)   VE  </b>	4.75	
<b>MYTHOS 4.7% (Greece)   VE  </b>	4.25	
<b>KEO 4.5% (Cyprus)</b>	4.65	
<b>VOLKAN 5% (Santorini)</b>	5.95	
<b>ESTRELLA 4.6% (Barcelona)</b>	5.25	
<b>ESTRELLA DAURA 5.4% (Barcelona)   VE   GF  </b>	5.50	
<b>ESTRELLA INEDIT 4.8% (Barcelona)</b>	5.95	
<b>MORITZ 5.4% CAN (Barcelona)</b>	4.95	
<b>DRAUGHT</b>		
<b>EFES LAGER 4.8%</b>	5.50	
<b>CAMDEN PALE ALE 4%   VE  </b>	6.25	
<b>CAMDEN HELLS LAGER 4.6%   VE  </b>	6.25	
<b>OLD MOUT CIDER 4%</b>	5.95	
Strawberries & Pomegranate Pineapple & Raspberry		
<b>RATLER ORIGINAL CIDER 4.8%   GF   VE  </b>	5.95	
<b>ALCOHOL FREE BEER</b> Estrella Free Damm beer	3.95	
<b>COCA COLA</b>	2.95	3.35
<b>DIET COLA</b>	2.95	3.35
<b>SIGNATURE COCA COLA</b>		
<b>WOODY 200ml</b>		3.50
<b>LEMONADE</b>		2.95   3.35
<b>RED BULL</b>		3.25
<b>FRUIT JUICE</b>		2.95   3.35
Apple   Orange Cranberry   Pineapple		
Britvic tomato juice 200ml		2.50
Appetizer bottles (275ml)		2.95
<b>FRANKLIN &amp; SON 275ml</b>		3.45
Lemon & Elderflower Rhubarb Raspberry Lemonade		
<b>FEVER-TREE 200ml</b>		2.65
Mediterranean tonic Elderflower tonic Lemon tonic Ginger Ale		
<b>DECANTE SPARKLING/STILL</b>		
330ML		2.95
750ML		4.25

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**E** Contains Egg  
**VE** Suitable for Vegans  
**GF** Gluten Free



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