



BECOME AN OLIVE  
TREE VIP FOR  
25% OFF FOOD

MEZE LUNCH

MON - FRI | 11 - 4 | ANY 3 MEZE DISHES FOR 14.95

<b>PADRON PEPPERS</b>   <b>VE</b>   <b>GF</b>   Chargrilled padron peppers, sea salt, olive oil, lemon	<b>GREEK OLIVES &amp; CHILLIES</b>   <b>VE</b>   <b>GF</b>   Marinated mixed olives, mild green chillies	<b>MEATBALLS</b>   <b>E</b>   Beef & pork meatballs, tomato sauce	<b>AUBERGINE FRITTERS</b>   <b>V</b>   <b>D</b>   <b>E</b>   Greek aubergine fritters, tomato chutney	<b>TRUFFLED HOUMOUS</b>   <b>VE</b>   <b>S</b>   Houmous, crispy mushroom, truffle oil	<b>SPINACH &amp; FETA ARANCINI</b>   <b>V</b>   <b>N</b>   <b>D</b>   'Spanakorzo' Greek style spinach & feta rice ball, lemon
<b>HONEY PASTOURMA</b>   <b>N</b>   <b>E</b>   <b>D</b>   Greek cured beef sausage, honey	<b>DOLMADES</b>   <b>VE</b>   <b>GF</b>   Vine leaves, rice, olive oil, parsley	<b>HARISSA FALAFEL</b>   <b>VE</b>   <b>GF</b>   <b>N</b>   <b>S</b>   Harissa & chickpea fritters, houmous, coriander	<b>GIGANTE BEANS &amp; FETA</b>   <b>V</b>   <b>D</b>   Greek baked butter bean stew, feta	<b>WHITEBAIT</b>   <b>SF</b>   Whitebait, plant-based aioli, lemon	<b>HALLOUMI SAGANAKI</b>   <b>V</b>   <b>GF</b>   <b>D</b>   <b>S</b>   Halloumi, honey, toasted sesame
MEZE DISHES MAY ARRIVE STAGGERED AS WE SERVE THEM AS SOON AS THEY ARE READY					

GYROS | MON - SAT | 11 - 4

<b>CHICKEN</b>   <b>D</b>   <b>S</b>   <b>10.95</b> Marinated grilled chicken, salad, tzatziki, flatbread, seasoned fries	<b>HALLOUMI</b>   <b>V</b>   <b>D</b>   <b>S</b>   <b>11.50</b> Halloumi chips, salad, tzatziki, flatbread, seasoned fries	<b>PORK</b>   <b>D</b>   <b>S</b>   <b>10.95</b> Marinated pork tenderloin, salad, tzatziki, flatbread, seasoned fries	<b>CRISPY MUSHROOM</b>   <b>VE</b>   <b>S</b>   <b>10.50</b> Crispy oyster mushroom, salad, sriracha, aioli, flatbread, seasoned fries
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APPETISERS

<b>SHARING APPETISER</b>   <b>S</b>   <b>N</b>   <b>E</b>   <b>D</b>   <b>23.50</b> Mixed dips platter, Greek olives & chillies, dolmades, honey pastourma	<b>PADRON PEPPERS</b>   <b>VE</b>   <b>GF</b>   <b>6.95</b> Chargrilled padron peppers, sea salt, olive oil, lemon	<b>OLIVE TREE FLATBREAD</b>   <b>V</b>   <b>D</b>   <b>8.25</b> Vegan garlic butter, feta, honey, caramelised onion, parsley
<b>HONEY PASTOURMA</b>   <b>N</b>   <b>E</b>   <b>D</b>   <b>6.95</b> Greek cured beef sausage, honey	<b>MIXED DIPS PLATTER</b>   <b>SF</b>   <b>D</b>   <b>S</b>   <b>9.95</b> Houmous, htipiti, tahini, taramasalata, pitta	<b>GREEK OLIVES &amp; CHILLIES</b>   <b>VE</b>   <b>GF</b>   <b>4.75</b> Marinated mixed olives, mild green chillies
<b>DOLMADES</b>   <b>VE</b>   <b>GF</b>   <b>5.95</b> Vine leaves, rice, olive oil, parsley	<b>GARLIC FLATBREAD</b>   <b>VE</b>   <b>5.50</b> Add cheese   <b>D</b>   <b>1.50</b>	

STARTERS

<b>KING PRAWN SAGANAKI</b>   <b>SF</b>   <b>D</b>   <b>10.50</b> Tomato, ouzo, feta, herbs, grilled sourdough	<b>KALAMARI</b>   <b>SF</b>   <b>D</b>   <b>8.50</b> Crispy squid, parsley, garlic aioli, lemon	<b>HALLOUMI PASTOURMA</b>   <b>N</b>   <b>D</b>   <b>E</b>   <b>8.95</b> Chargrilled halloumi, cured beef sausage, sweet mint balsamic, salad
<b>SCALLOPS</b>   <b>GF</b>   <b>SF</b>   <b>13.50</b> Fava purée, crispy kale, caperberries, lemon dressing	<b>LOADED HALLOUMI FRIES</b>   <b>V</b>   <b>D</b>   <b>11.95</b> Halloumi, THIS@ Isn't bacon, chilli, spring onion, vegan aioli, pomegranate	<b>SPINACH &amp; FETA PIE</b>   <b>V</b>   <b>D</b>   <b>8.25</b> A Greek favourite, Spanakopita. Filo pastry, spinach, leeks, feta, halloumi, salad, tzatziki
<b>VEGAN MEATBALLS</b>   <b>VE</b>   <b>7.95</b> Plant-based meatballs, tomato sauce, grilled ciabatta	<b>MUSHROOM KALAMARI</b>   <b>VE</b>   <b>8.25</b> Crispy oyster mushrooms, seasoned flour, vegan garlic aioli, lemon	<b>ROASTED CAULIFLOWER</b>   <b>VE</b>   <b>S</b>   <b>7.95</b> Roasted spiced cauliflower, tahini, pomegranate, red onion, mint
	<b>GARLIC MUSHROOMS</b>   <b>V</b>   <b>D</b>   <b>7.50</b> Pan-fried mushrooms, garlic, cream, tarragon, ciabatta	

Sunday lunch

<b>STARTERS</b> Halloumi pastourma   <b>D</b>   Garlic mushrooms   <b>V</b>   <b>D</b>   Harissa falafel   <b>VE</b>   <b>GF</b>   <b>N</b>   <b>S</b>   Whitebait   <b>SF</b>	<b>1 COURSE 18.95   2 COURSE 22.95   3 COURSE 26.95</b>	<b>DESSERTS</b> Greek walnut cake   <b>N</b>   <b>D</b>   <b>E</b>   Chocolate brownie   <b>V</b>   <b>D</b>   <b>E</b>   <b>S</b>   Chocolate truffle cake   <b>VE</b>   <b>GF</b>   <b>S</b>   Ice cream   <b>VE</b>   <b>GF</b>   Sorbet   <b>VE</b>   <b>GF</b>
	<b>MAINS</b> Chicken roast   <b>D</b>   <b>E</b>   Beef roast   <b>D</b>   <b>E</b>   Pork roast   <b>D</b>   <b>E</b>   Plant-based chicken roast   <b>VE</b>	

MAINS

<b>SEABREAM</b>   <b>SF</b>   <b>N</b>   <b>E</b>   <b>D</b>   <b>18.95</b> Roasted red pepper & butter bean stew, pastourma sausage	<b>OLIVE TREE BEYOND BURGER@</b>   <b>VE</b>   <b>17.50</b> Beyond@ burger, vegan cheese, THIS@ Isn't bacon, vegan aioli, tomato chutney, onion rings, seasoned fries	<b>BRAISED PORK CHEEKS</b>   <b>GF</b>   <b>18.95</b> Braised pork cheeks, fava purée, roasted balsamic onions, red wine reduction
<b>GREEK FISH &amp; CHIPS</b>   <b>SF</b>   <b>N</b>   <b>15.95</b> Battered haddock fillet, chips, lemon & pepper mushy peas, potato & almond skordalia dip	<b>GREEK SALAD</b>   <b>GF</b>   <b>V</b>   <b>D</b>   <b>14.50</b> Feta cheese, tomatoes, cucumber, olives, red onion, olive oil, oregano	<b>PLANT-BASED MOUSAKKA</b>   <b>VE</b>   <b>N</b>   <b>16.95</b> Layered potatoes, aubergines, courgettes, red peppers, tomato-braised lentils, plant-based béchamel sauce, salad
<b>METAXA CHICKEN</b>   <b>D</b>   <b>18.95</b> Pan fried chicken breast, creamy Metaxa brandy & mushroom sauce, herb rice	Add chicken   <b>GF</b>   <b>2.95</b> Add halloumi   <b>GF</b>   <b>D</b>   <b>2.95</b>	<b>SWEET POTATO, APRICOT &amp; CHICKPEA TAGINE</b>   <b>VE</b>   <b>14.95</b> Herb rice, pitta

GRILL

<b>OLIVE TREE BURGER</b>   <b>N</b>   <b>D</b>   <b>E</b>   <b>S</b>   <b>15.95</b> Homemade beef burger, caramelised red onion, goats cheese, beef tomato, gem lettuce, aioli, seasoned fries
<b>RUMP 7oz</b>   <b>24.95</b> Chargrilled pave rump steak, watercress, confit tomato, seasoned fries
<b>SIRLOIN 8oz</b>   <b>27.95</b> Chargrilled pave sirloin steak, watercress, confit tomato, seasoned fries
Add pepper sauce   <b>GF</b>   <b>D</b>   <b>2.95</b> Add plant-based garlic butter   <b>VE</b>   <b>GF</b>   <b>2.95</b>

TRADITIONAL GREEK

<b>BEEF STIFADO</b>   <b>19.95</b> Tender beef, aromatic spices, rich tomato sauce, Greek style roast potatoes & root vegetables
<b>MOUSSAKA</b>   <b>D</b>   <b>19.50</b> Layered potatoes, aubergines, courgettes, tomato sauce, minced lamb, béchamel sauce, Greek salad
<b>LAMB KLEFTICO</b>   <b>24.50</b> Slow roasted braised lamb on the bone, rich red wine reduction, Greek style roast potatoes, root vegetables

KEBABS

Served on a skewer with seasoned fries or herb rice
<b>CHICKEN</b>   <b>D</b>   <b>18.95</b> Chicken marinated in paprika, oregano, lemon, olive oil, salad, tzatziki
<b>PORK</b>   <b>D</b>   <b>17.95</b> Pork marinated in cumin, paprika, oregano, olive oil, salad, tzatziki
<b>HALLOUMI</b>   <b>V</b>   <b>D</b>   <b>18.95</b> Halloumi, peppers, oregano, olive oil, salad, tzatziki
<b>PLANT-BASED CHICKEN</b>   <b>VE</b>   <b>S</b>   <b>16.50</b> Harissa marinated plant-based kebab, oregano, olive oil, salad, houmous

OLIVE TREE MIXED GRILL FOR TWO | 49.95  
Chicken kebab, pork kebab, pastourma sausage, halloumi, feta & caramelised onion fries, house salad, tzatziki, Greek pitta, garlic butter | **N** | **D** | **E** | **S** |

MEZE BANQUET

Minimum 2 people   <b>31.95pp</b> Sun - Thurs   All day & Fri & Sat   12pm - 5pm   <b>N</b>   <b>D</b>   <b>E</b>   <b>S</b>
<b>COURSE 1</b> Htipiti   Houmous   Taramasalata   Tahini   Pitta   Olives & Chillies
<b>COURSE 2</b> Meatballs   Halloumi   Pastourma
<b>COURSE 3</b> Mousakka   Chicken Kebab   Herb Rice   Greek Salad   Tzatziki

SIDES

Greek roast potatoes   <b>VE</b>   <b>GF</b>   <b>4.50</b>	Herb rice   <b>VE</b>   <b>GF</b>   <b>3.95</b>
Seasoned fries   <b>VE</b>   <b>GF</b>   <b>4.50</b>	House salad   <b>VE</b>   <b>4.50</b>
Sweet potato fries   <b>VE</b>   <b>GF</b>   <b>4.75</b>	Courgette fries   <b>VE</b>   <b>4.50</b>
Halloumi fries & honey dip   <b>GF</b>   <b>V</b>   <b>D</b>   <b>8.95</b>	Roasted root vegetables   <b>VE</b>   <b>GF</b>   <b>4.50</b>
Onion rings   <b>VE</b>   <b>4.50</b>	Pitta breads   <b>VE</b>   <b>2.95</b>

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.

V Suitable for Vegetarians  
VE Suitable for Vegans

SF Contains Seafood/Shellfish  
D Contains Dairy

GF Gluten Free  
E Contains Egg

E Contains Egg  
S Contains Sesame

