



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

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

MAINS

KEBABS

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

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

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

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

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

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



## 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 vermou, 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 vermou, 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 vermou

**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

**OLIVE TREE BRASSERIE**  
**'KRYO' LAGER 4% | 6.15**

**EFES LAGER 4.8% | 5.75**

**CAMDEN HELLS LAGER 4.6% | 6.30**

**ESTRELLA DAMM 4.6% | 6.30**

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

### BOTTLED CIDER

**OLD MOUT CIDER 4% | 6.00**

Strawberry & Apple

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**

**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 | 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 bottle (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

## 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 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

**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**