

MEZE LUNCH

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

PADRON PEPPERS | VE | GF |
Chargrilled padron peppers,
sea salt, olive oil

HONEY PASTOURMA | N | D |
Greek cured beef sausage, honey

NEW! BEETROOT FALAFEL | VE |
Pea houmous

NEW! WHIPPED TAHINI | VE |
Turmeric roasted cauliflower,
pomegranate, mint

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

DOLMADES | VE | GF |
Vine leaves, rice, olive oil,
parsley, lemon

MELI FETA | V | N | D |
Pomegranate, harissa honey

WHITEBAIT
Aioli, lemon

MEATBALLS
Beef & pork meatballs, tomato sauce

NEW! LAMB KEFTEDES | D |
Cumin & coriander spiced
lamb kofta, tzatziki, mint

TOMATO & BASIL ARANCINI | VE | N |
Sundried tomato, basil,
romesco sauce

NEW! GREEK BRAVAS | VE |
Spiced sweet potato, aioli,
tomato & harissa sauce

MEZE DISHES MAY ARRIVE STAGGERED, AS WE SERVE THEM AS SOON AS THEY ARE READY

GYROS

MON - SAT | 11 - 4
All served with salad, tzatziki,
flatbread and seasoned fries.

CHICKEN | D | 10.95
Marinated grilled chicken

HALLOUMI | V | D | 11.50
Fried halloumi

PORK | D | 10.95
Marinated grilled pork

**CRISPY OYSTER
MUSHROOM | VE | N | 10.50**
Sriracha, aioli

SUNDAY LUNCH

FROM 19.95

STARTERS
Halloumi pastourma | D |
Garlic mushrooms | V | D |
Beetroot falafel | VE |
Whitebait

MAINS
Choose from chicken, beef, pork roast | D |
or plant-based chicken roast | VE |

DESSERTS
Apple & sultana bougatsa
Chocolate brownie | V | D |
Chocolate orange torte | VE | GF |
Ice cream | VE | GF |
Sorbet | VE | GF |

APPETISERS

SHARING APPETISER | N | D | 24.95
Honey pastourma, mixed dip platter,
Greek olives and chillies, dolmades

HONEY PASTOURMA | D | N | 7.25
Greek cured beef sausage, honey

DOLMADES | VE | GF | 6.25
Vine leaves, rice,
olive oil, parsley

PADRON PEPPERS | VE | GF | 6.95
Chargrilled padron peppers,
sea salt, olive oil

MIXED DIPS PLATTER | D | 10.95
Houmous, htipiti, taramasalata,
tzatziki, pitta

GARLIC FLAT BREAD | VE | 5.50
Add cheese | D | 1.50

OLIVE TREE FLATBREAD | V | D | 8.95
Garlic butter, caramelised onion,
feta, honey, parsley

**GREEK OLIVES &
CHILLIES | VE | GF | 4.75**
Marinated mixed olives,
mild green chillies

NEW! SEABASS | N | D | GF | 19.95
Crushed new potato & almond skordalia,
peas, ouzo cream sauce

GREEK FISH & CHIPS | D | 16.95
Battered haddock fillet, chips,
lemon & pepper peas, tzatziki

METAXA CHICKEN | GF | D | 18.95
Pan-fried chicken breast, Metaxa brandy
& mushroom sauce, herb rice

PLANT BASED MOUSAKKA | VE | 17.95
Layered potatoes, aubergines, courgettes,
tomato-braised lentils, plant-based
béchamel sauce, salad

**OLIVE TREE BEYOND
BURGER® | VE | 17.95**
Beyond® burger, vegan cheese,
THIS® Isn't bacon, vegan aioli,
tomato chutney, onion rings,
seasoned fries

**NEW! SWEET POTATO, SPINACH &
CHICKPEA TAGINE | VE | 15.95**
Herb rice, pitta

GREEK SALAD | GF | V | D | 14.95
Feta, tomatoes, cucumber,
olives, red onion, olive oil,
oregano

Add chicken | GF | 3.50
Add halloumi | GF | D | 3.50

STARTERS

KING PRAWN SAGANAKI | D | 10.95
Tomato, ouzo, feta, herbs,
grilled sourdough

NEW! BEETROOT FALAFEL | VE | 7.95
Pea houmous

PLANT-BASED MEATBALLS | VE | 7.95
Plant-based meatballs, tomato sauce,
grilled ciabatta

MUSHROOM KALAMARI | VE | 8.95
Oyster mushrooms, aioli, lemon

GARLIC MUSHROOMS | V | D | 7.95
Pan-fried mushrooms, garlic, cream,
tarragon, ciabatta

HALLOUMI PASTOURMA | N | D | 9.25
Chargrilled halloumi, cured beef sausage,
sweet mint balsamic, salad

NEW! SCALLOPS | N | D | 15.50
Pea pureé, crispy pastourma

KALAMARI | D | 10.95
Crispy squid, aioli, lemon, parsley

SPINACH & FETA PIE | V | D | 8.95
Filo pastry, spinach, leeks, feta,
halloumi, salad, tzatziki

SIDES

Greek roast potatoes | VE | GF | 4.50

Seasoned fries | VE | GF | 4.95

Sweet potato fries | VE | GF | 4.95

Halloumi fries & honey dip | GF | V | D | 8.95

Onion rings | VE | 4.50

Herb rice | VE | GF | 4.50

House salad | VE | 4.50

Courgette fries | VE | 4.75

Roasted root vegetables | VE | GF | 4.50

Pitta breads | VE | 2.95

MAINS

MIXED GRILL FOR TWO | N | D | 49.95

Chicken kebab, lamb kebab, pastourma sausage, halloumi,
feta & caramelised onion fries, house salad, tzatziki, pitta, garlic butter

GRILL

OLIVE TREE BURGER | N | D | 16.95
Homemade beef burger, caramelised
red onion, goats cheese, aioli,
seasoned fries

FILLET 7oz 33.95
Chargrilled fillet steak, watercress,
confit tomato, seasoned fries

SIRLOIN 8oz 27.95
Chargrilled sirloin steak,
watercress, confit tomato,
seasoned fries

Add pepper sauce | GF | D | 2.95

Add garlic butter | VE | GF | 2.95

TRADITIONAL GREEK

BEEF STIFADO 19.95
Tender beef, aromatic spices,
rich tomato sauce, Greek style roast
potatoes, root vegetables

MOUSSAKA | D | 19.50
Layered potatoes, aubergines,
courgettes, tomato sauce,
minced lamb, béchamel sauce,
Greek salad

LAMB KLEFTICO | GF | 24.50
Slow roasted braised lamb
on the bone, red wine jus,
Greek style roast potatoes,
root vegetables

KEBABS

Served on a skewer with
seasoned fries or herb rice.

CHICKEN | D | 19.50
Chicken marinated in paprika, oregano,
lemon, olive oil, salad, tzatziki

PLANT-BASED CHICKEN | VE | 17.95
Harissa marinated plant-based chicken,
oregano, olive oil, salad, houmous

NEW! LAMB | D | 19.95
Cumin & coriander spiced lamb keftedes,
oregano & Greek olive oil, salad & tzatziki

HALLOUMI | V | D | 19.50
Halloumi, peppers, oregano,
olive oil, salad, tzatziki

MEZE BANQUET

Minimum 2 people | 33.95pp
Sun - Thu all day | Fri - Sat 12 - 5 | N | D |

COURSE 1

Htipiti | Houmous | Taramasalata | Tzatziki | Pitta | Olives & Chillies

COURSE 2

Meatballs | Halloumi | Patsourma

COURSE 3

Mousakka | Chicken Kebab | Herb Rice | Greek Salad