### MEZE LUNCH

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

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

HONEY PASTOURMA | GF | N | E | Greek cured beef sausage, honey

BEETROOT & LABNEH | V | GF | N | D | Roasted baby beetroots, garlic, Greek yoghurt, mint, walnut

MELITZANOSALATA | VE | S | Greek aubergine dip, pomegranate, harissa oil, mint, pitta

SHARING APPETISER | SF | N | E | D | S | 24.95

Mixed dips platter, Greek olives &

chillies, dolmades, honey pastourma

HONEY PASTOURMA | GF | N | E | 7.25

Greek cured beef sausage, honey

DOLMADES | VE | GF | 6.25

Vine leaves, rice, olive oil, parsley

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

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

MELI FETA | V | N | D | Crispy fried feta, pomegranate, harissa honey

WHITEBAIT | SF | Whitebait, plant-based aioli, lemon

APPETISERS

PADRON PEPPERS | VE | GF | 6.95

Chargrilled padron peppers, sea salt,

olive oil, lemon

MIXED DIPS PLATTER | SF | D | S | 10.95

Houmous, htipiti, taramasalata, tzatziki, pitta

GARLIC FLATBREAD | VE | 5.50

Add cheese | D | **1.50** 

**STARTERS** 

MEATBALLS | E | Beef & pork meatballs, tomato sauce

SPINACH & HERB FALAFEL | VE | S | Spinach & herb chickpea fritters,

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

MEDITERRANEAN HOUMOUS | VE | S | Houmous, sundried tomatoes, kalamata olives, rocket, pitta

OLIVE TREE FLATBREAD | V | D | 8.95

Vegan garlic butter, feta,

honey, caramelised onion, parsley

GREEK OLIVES & CHILLIES | VE | GF | 4.75

Marinated mixed olives.

mild green chillies

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

cayenne pepper, houmous, lemon

### GYROS

#### MON - SAT | 11AM - 4PM

CHICKEN | D | S | 10.95 Marinated grilled chicken, salad, tzatziki, flatbread, seasoned fries

> HALLOUMI | V | D | S | 11.50 Halloumi chips, salad, tzatziki, flatbread, seasoned fries

PORK | D | S | 10.95 Marinated grilled pork, salad, tzatziki, flatbread, seasoned fries

CRISPY MUSHROOM | VE | S | 10.50 Crispy oyster mushroom, salad, sriracha, aioli, flatbread, seasoned fries

# MAINS

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

MUSHROOM & SPINACH RISOTTO | VE | GF | 15.50 Pan-fried mushrooms, sauté spinach, garlic, truffled rocket

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

# MIXED GRILL FOR TWO

Chicken kebab, meatball kebab, pastourma sausage, halloumi, feta & caramelised onion fries, house salad, tzatziki, Greek pitta, garlic butter | N | D | E | S | 49.95

## GRILL

# 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, rich red wine reduction, Greek style roast potatoes, root vegetables

COD SKORDALIA | SF | GF | N | 19.95 Almond skordalia mash, gremolata, crispy kale

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

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

OLIVE TREE BURGER | N | D | E | S | 16.50

Homemade beef burger, caramelised red onion, goats cheese, beef tomato, gem lettuce, 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 plant-based garlic butter | VE | GF | 2.95

Tomato, ouzo, feta, herbs, grilled sourdough

Butterbean puree, crispy pastourma, spring onion

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

## MEZE BANQUET

Minimum 2 people | 33.50pp | Sun - Thurs all day & Fri & Sat 12pm - 5pm | N | D | E | S |

COURSE 1 Htipiti | Houmous | Taramasalata | Tzatzikii | Pitta | Olives & Chillies

> COURSE 2 Meatballs | Halloumi | Pastourma

COURSE 3 Mousakka | Chicken Kebab | Herb Rice | Greek Salad

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

MUSHROOM KALAMARI | VE | 8.95 Crispy oyster mushrooms, plant-based garlic aioli, lemon

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

MELI FETA SALAD | V | N | D | 8.95

## SIDES

Greek roast potatoes | VE | GF | 4.50 Seasoned fries | VE | GF | 4.95 Sweet potato fries | VE | GF | 4.75 Onion rings | VE | 4.50 Herb rice | VE | GF | 3.95 House salad | VE | 4.50 Courgette fries | VE | 4.50 Roasted root vegetables | VE | GF | 4.50 Pitta breads | VE | 2.95

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

> SPINACH & FETA PIE | V | D | 8.95 A Greek favourite; Spanakopita. Filo pastry, spinach, leeks, feta, halloumi, salad, tzatziki

SPICED CHICKPEA SALAD | VE | S | 7.95 Roasted spiced chickpeas, falafel, tahini dressing, rocket, red onion, cherry tomatoes

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

N Contains nuts or nut oils. Although dishes without this symbol are made without

he 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 ontamination 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 ver work in a kitchen that processes allergenic ingredients and do not have a specific all

nuts, there is a possibility that traces of nuts may still be found in them

V Suitable for Vegetarian VE Suitable for Vegans

D Contains Dairy

KING PRAWN SAGANAKI | SF | D | 10.95

PAN-FRIED SCALLOPS | GF | SF | 15.50

Crispy fried feta, frisée salad, beetroot, honey

## SUNDAY LUNCH

1 COURSE 19.95 | 2 COURSE 23.95 | 3 COURSE 27.95

STARTERS Halloumi pastourma | D | Garlic mushrooms | V | D | Spinach & herb falafel | VE | S | Whitebait | SF |

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

DESSERTS Lemon bougatsa | N | E | D | Chocolate brownie | V | D | E | S | Chocolate & raspberry torte | VE | GF | Ice cream | VE | GF | Sorbet | VE | GF |

SPICED CHICKPEA SALAD | VE | S | 13.95 Roasted spiced chickpeas, falafel, tahini dressing, rocket, red onion, cherry tomatoes

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

#### Add chicken | GF | 2.95 Add halloumi | GF | D | 2.95

## **KEBABS**

Served on a skewer with seasoned fries or herb rice

CHICKEN | D | 18.95 Chicken marinated in paprika, oregano, lemon, olive oil, salad, tzatziki

PLANT-BASED CHICKEN | VE | S | 17.50 Harissa marinated plant-based chicken, oregano, olive oil, salad, houmous

> HALLOUMI | V | D | 18.95 Halloumi, peppers, oregano, olive oil, salad, tzatziki

MEATBALL | D | 17.50 Beef & pork meatballs, tomato sauce, oregano, olive oil, salad, tzatziki