

## COCKTAIL FAVOURITES

**OLIVE TREE SANGRIA | 12.25**  
Merlot, Metaxa brandy, cranberry, blueberry, orange juice

**GREEKSTAR MARTINI | 13.95**  
Mastiha, Licor 43, passion fruit liqueur, pineapple, prosecco

**BERRY SPRITZ | 11.75**  
Chambord, strawberry syrup, prosecco rose, soda

**NEW! LYCHEE DAIQUIRI | 12.50**  
Rum, lychee syrup, apple, lime

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

## MEZE LUNCH

MONDAY - FRIDAY | 11AM - 4PM | ANY 3 FOR 16.95

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

**HONEY PASTOURMA**  
Greek cured beef sausage, honey

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

**MEATBALLS**  
Beef & pork meatballs, tomato sauce, grilled ciabatta

**FRITTO MISTO | D |**  
Tempura battered squid, king prawn, haddock, aioli, lemon

**NEW! OLIVE TREE LOADED HOUMOUS | V | D | S |**  
Houmous, caramelised red onion, feta, grilled pitta

**NEW! SUMMER ARANCINI | V | D |**  
Spinach & pine nut arancini, mozzarella, red pepper pesto, rocket

**NEW! FRIED AUBERGINE | V | D | N |**  
Goats cheese, walnuts, honey

**CHICKEN SOUVLAKI | D |**  
Marinated chicken skewers, tzatziki

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

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

**FALAFEL | VE | S |**  
Houmous, lemon

## APPETISERS

**SHARING APPETISER | D | S | 27.95**  
Honey pastourma, mixed dip platter, Greek olives and chillies, dolmades

**HONEY PASTOURMA | 8.25**  
Greek cured beef sausage, honey

**DOLMADES | VE | 7.50**  
Vine leaves, rice, olive oil, parsley

**GREEK OLIVES & CHILLIES | VE | 5.25**  
Marinated mixed olives, mild green chillies

**PADRON PEPPERS | VE | 7.95**  
Chargrilled padron peppers, sea salt, olive oil

**MIXED DIP PLATTER | D | S | 12.50**  
Houmous, htipiti, taramasalata, tzatziki, pitta

**GARLIC FLATBREAD | VE | 7.50**

**GARLIC FLATBREAD WITH CHEESE | V | D | 9.50**

**OLIVE TREE FLATBREAD | V | D | 9.95**  
Garlic butter, caramelised onion, feta, honey, parsley

## STARTERS

**NEW! CHILLI & GARLIC KING PRAWNS | D | N | S | 11.95**  
Head on king prawns, chilli jam, garlic butter, parsley, grilled lemon

**MUSHROOM KALAMARI | VE | 9.95**  
Oyster mushrooms, aioli, lemon

**GARLIC MUSHROOMS | V | D | 9.50**  
Pan-fried mushrooms, garlic, cream, tarragon, ciabatta

**MEATBALLS | 10.95**  
Beef & pork meatballs, tomato sauce, grilled ciabatta

**DAKOS BRUSCHETTA | V | D | S | 8.95**  
Sourdough rusk, tomato, garlic, kalamata olive, feta, rocket

**NEW! SCALLOPS | D | 14.95**  
Creamed leeks, crispy pastourma, herb oil

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

**SPINACH & FETA PIE | V | D | 9.95**  
Filo pastry, spinach, leeks, feta, halloumi, salad, tzatziki

**HALLOUMI PASTOURMA | D | 10.25**  
Chargrilled halloumi, cured beef sausage, sweet mint balsamic, salad

**FRITTO MISTO | D | 12.25**  
Tempura Battered squid, king prawn & haddock, aioli, lemon, sweet chilli sauce

**FALAFEL | VE | S | 8.95**  
Houmous, pickled red onion, rocket, lemon

## MAINS

**GREEK FISH & CHIPS | D | 18.95**  
Beer battered haddock fillet, chips, mushy peas, lemon, tzatziki

**METAXA CHICKEN | D | 21.50**  
Pan-fried chicken breast, Metaxa brandy & mushroom sauce, herb rice

**OLIVE TREE FALAFEL BURGER | VE | S | 18.95**  
Homemade falafel, houmous, beetroot bun, pickled red onion, lettuce, tomato, aioli, seasoned fries

**BEYOND BURGER\* | VE | S | 18.95**  
Beyond\* burger, vegan cheese, THIS\* Isn't bacon, aioli, tomato chutney, onion rings, seasoned fries

**NEW! SEABASS PLAKI | 21.50**  
Pan roasted seabass, roasted new potatoes, cherry tomatoes, kalamata olives, red onion, lemon & oregano, prasinini herb dressing

**NEW! SUMMER ORZO | VE | 18.95**  
Spinach, pea, courgette & asparagus orzo, basil, pine nut, red pepper pesto

**NEW! PANZANELLA SALAD | VE | S | 14.50**  
Heritage tomatoes, red onion, cucumber, croutons, house dressing

**NEW! CAESAR SALAD | D | S | 14.50**  
Romaine lettuce, parmesan cheese, croutons, anchovies, Olive Tree Caesar dressing

**GREEK SALAD | V | D | 15.50**  
Feta, tomatoes, cucumber, olives, red onion, olive oil, oregano

**Add additional extras to any salad or orzo**  
Feta | V | D | 2.95  
Half Burrata | D | 3.95  
Chicken | 3.95  
Halloumi | V | D | 3.95

## GRILL

**OLIVE TREE BURGER | D | S | 19.50**  
Homemade beef burger, caramelised red onion, goats cheese, aioli, seasoned fries

**FILLET 7oz | 33.95**  
Chargrilled fillet steak, rocket, garlic & herb crusted portabello mushroom, seasoned fries

**SIRLOIN 8oz | 29.50**  
Chargrilled sirloin steak, rocket, garlic & herb crusted portabello mushroom, seasoned fries

**Add Peppercorn Sauce | V | D | 3.50**  
**Add Garlic Butter | VE | 3.50**

## KEBABS

Served on a skewer with seasoned fries or herb rice

**CHICKEN | D | 21.95**  
Paprika marinated chicken, oregano, lemon, olive oil, salad, tzatziki

**NEW! CHARRED AUBERGINE KEBAB | VE | S | 19.95**  
Harissa & miso marinated aubergine, oregano & lemon, pesto houmous

**HALLOUMI KEBAB | V | D | 21.50**  
Halloumi, peppers, oregano, olive oil, salad, tzatziki

**RUMP STEAK KEBAB | D | 28.95**  
Beef rump steak, parsley, garlic & thyme marinade, red onion, tzatziki  
**Served pink OR well done**

**CHICKEN & PASTOURMA | D | 23.50**  
Chicken marinated & pastourma, oregano & olive oil, salad, tzatziki

## SIGNATURE SIDES

**NEW! GREEK NEW POTATO SALAD | VE | 6.95**  
Lemon, oregano and mint new potatoes, spring onion, olive oil

**NEW! HERITAGE TOMATO SALAD | VE | 7.95**  
Mixed heritage tomatoes, red onion, basil & mint balsamic glaze

**SWEET POTATO BRAVAS | VE | 6.95**  
Cumin, paprika & oregano sweet potato, harissa spiced tomato sauce, garlic aioli

**HERB CRUSTED MUSHROOMS | VE | 7.95**  
Roasted portabello mushrooms, parsley and thyme panko crumb, garlic butter

**NEW! NEW SEASON CARROTS | V | D | N | 7.95**  
Buttered new season carrots, garlic, feta and pistachio

**HALLOUMI FRIES | V | D | 9.50**  
Deep fried halloumi, served with a sweet honey dip

**SEASONED FRIES | VE | 5.50**

**SWEET POTATO FRIES | VE | 5.95**

**NEW! MIXED LEAF SALAD | V | 4.95**

**GREEK ROAST POTATOES | VE | 5.50**

**ROASTED ROOT VEGETABLES | VE | 5.50**

**HOUSE SALAD | V | 5.50**

**ONION RINGS | VE | 5.50**

**HERB RICE | VE | 5.25**

**COURGETTE FRIES | VE | 5.50**

**PITTA BREAD | VE | 2.95**

## BOTTOMLESS BRUNCH

3 DISHES & 90 MINUTES OF UNLIMITED DRINKS  
AVAILABLE EVERY DAY - 11AM UNTIL 4PM  
ASK YOUR SERVER FOR MORE INFORMATION

## LUNCH

MONDAY - SATURDAY | 11AM - 4PM

### SKEPASTI

Greek style quesadilla with mozzarella, red onion, tomato & tzatziki

**CHICKEN | D | S | 11.95**  
Marinated grilled chicken

**PORK | D | S | 11.95**  
Marinated grilled pork

**GOATS CHEESE | V | D | S | 11.95**  
Goats cheese & caramelised onion

**Add seasoned fries to any skepasti | VE | 2.95**

### GYROS

Loaded Greek flatbread, served with seasoned fries

**CHICKEN | D | S | 11.95**  
Marinated grilled chicken, salad, tzatziki

**PORK | D | S | 11.95**  
Marinated grilled pork, salad, tzatziki

**HALLOUMI | V | D | S | 12.50**  
Fried halloumi, salad, tzatziki

**OYSTER MUSHROOM | VE | N | S | 11.95**  
Crispy oyster mushrooms, salad, sriracha, aioli

## MIXED GRILL PLATTER

**SHARING BOARD FOR TWO | D | S | 54.95**  
Chicken kebab, rump steak kebab, grilled marinated pork, pastourma sausage, feta & caramelised onion fries, onion rings, house salad, pitta, garlic butter, tzatziki

## MEZE BANQUET

Minimum 2 people | D | S | 36.50pp  
Sunday - Thursday all day | Friday - Saturday 12pm - 5pm

### COURSE 1

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

### COURSE 2

Meatballs | Halloumi | Pastourma

### COURSE 3

Moussaka | Chicken Kebab | Herb Rice | Greek Salad

## SUNDAY ROAST

**SHARING BOARD FOR TWO | D | 56.95**  
A selection of roasted meats served with vegetables, Olive Tree signature seasonal Sunday sides, potatoes, homemade Yorkshire puddings, and rich red wine jus.

**2 & 3 COURSE SUNDAY LUNCH MENU AVAILABLE**  
Ask your server for more details

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 separated dedicated fryers.

## SIDES