



# Autumn Set Menu

ALL DAY, EVERY DAY  
2 COURSE 18.95 | 3 COURSE 22.95

## STARTERS

### HALLOUMI PASTOURMA | D

Chargrilled halloumi, cured beef sausage, salad, sweet mint balsamic

### **NEW!** KALAMARI | D

Crispy squid, aioli, parsley, lemon

### GARLIC MUSHROOMS | V | D

Pan-fried mushrooms, garlic, cream, grilled ciabatta

### FALAFEL | **VE** | S

Houmous, lemon

## MAINS

### MOUSSAKA | D

Layered potatoes, aubergines, courgettes, tomato sauce, minced lamb, béchamel sauce, Greek salad

### CHICKEN KEBAB | D

Chicken marinated in paprika, oregano, olive oil, salad, tzatziki

### LIGHT GREEK FISH & CHIPS | D

Beer battered haddock fillet, chips, mushy peas, lemon, tzatziki

### **NEW!** OLIVE TREE FALAFEL BURGER | **VE** | S

Homemade falafel, houmous, beetroot bun, pickled red onion, lettuce, tomato, aioli, seasoned fries

### GREEK SALAD | V | D

Tomato, cucumber, red onion, greek olives, feta, olive oil, oregano

Add chicken | 3.95

Add halloumi | D | 3.95

## DESSERTS

### CHOCOLATE TAHINI BROWNIE | V | D | S

Chocolate, tahini, vanilla ice cream

### **NEW!** STICKY TOFFEE PUDDING | V | N

Toffee sauce, vanilla ice cream

### TOFFEE WAFFLE | V | D

Hot waffle, ice cream, sticky toffee sauce

### ICE CREAM | **VE**

Vanilla | Chocolate | Strawberry

### SORBET | **VE**

Lemon | Mango | Raspberry

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.

**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  
**S** Sesame  
**D** Contains Dairy