

# Restaurant Menu

## Starters

- Torn Sourdough, Olives & Oil £5.50 (VG)
- Spiced Roasted Red Pepper Hummus, Breads, Crispy Chickpeas £5 (VG) (GFA)
- Hot as Hell OR Sweet Chilli Chicken Wings £6 (GFA)
- Olive Tree Duck Chips, Chilli, Spring Onion £7.50 (GFA)
- Garlic & Rosemary Oven Baked Mini Camembert, Breads, Chutney £8 (V) (GFA)

## Mains

- Masala Spiced Cornish Sea Bream** - Saag Aloo, Coconut Dhal Sauce, Naan (GFA) £18.00
- Herdwick Lamb Cutlets** - Warm Salad of Caper, Mint & New Potato, Salsa Verde, Chickpea Puree (GFA) £19.00
- Pan Fried Oxfordshire Brown Chicken** - Roast Celeriac, Parmentier Potatoes, Madeira Chicken Jus, Wilted Summer Greens (GFA) £17.50
- Slow Cooked Rare Breed Pork Belly** - Wholegrain Mustard Mash, Buttered Greens, Roasted Apple & Cider Sauce (GFA) £18.00
- Chargrilled Cumin Broccoli Steak** - Celeriac Puree, Lemon & Parsley Polenta, Chimichurri Sauce £16.00

## Pub Classics

- The Olive Burger** - 2 Ground Beef Patties, Swiss Cheese, Bacon, Slow Roast Garlic & Caper Mayo, Skinny Fries (GFA) £18.50
- Dirty Brisket Burger** - Beef Patty with BBQ Pulled Brisket, Pickles, Swiss Cheese, Skinny Fries (GFA) £19.50
- Buttermilk Chicken Burger** - Fried Buttermilk Chicken Supreme, Sriracha Mayonnaise, Swiss Cheese, Skinny Fries (GFA) £16.50
- Seasonal Pie** - Hand Raised Seasonal Pie, Buttered Mash, Greens & Gravy £15.50
- Classic Fish & Chips** - Brixham Bay Cod, Thick Cut Chips, Mushy Peas, Hand Chopped Tartare Sauce (GFA) £16.50
- Bangers & Mash** - Goss' Bicester Special Sausages, Buttered Mash, Peas, Caramelised Onions, Ale Gravy £14.50
- Sirloin Steak** - Hand Cut Longhorn Sirloin, Thick Cut Chips, Onion Rings, Watercress & Red Wine Mushroom Jus (GFA) £22.50

## Sides

Chunky Chips £3.50, Garden Salad £3, Buttery Mash £4, Buttered Greens £3.50

Menu items may contain, or come in to contact with **WHEAT, EGGS, NUTS, MILK** and other core allergens.

For more information please speak with a member of the team.

A discretionary 12% gratuity will be added to your bill. This will be equally split between all team members.

GF Gluten Free   GFA Gluten Free Available   V Vegetarian   VG Vegan