

# Restaurant Menu

## To Share

Torn Focaccia, Olives & Cotswold gold dipping oil (VG) **8.50**  
Smoked Harissa Hummus with Grilled Pitta and Flourish Cracker Bread (VG) (GFA) **9.50**  
Garlic & Rosemary Oven Baked Camembert, warm Breads and roast onion Chutney (V) (GFA) **11.95**

## To Start

Prawns Gambas al Ajillo **8.50**  
Pan fried Forest Mushrooms on grilled sourdough **8.50**  
House soup of the day with warm artisan bread **7.50**  
Goan fried cod with coconut and lime yoghurt **7.50**  
Haggis Bon Bons with peppercorn sauce **7.00**

## Main Course

**Crispy Slow Cooked Pork Belly** - slow braised pork belly with whole grain mustard potato puree, blackened tender stem and cider caper sauce **21.00**  
**Smoked Haddock Fish cake** - Cornish smoked haddock, mature cheese and leek fishcake on buttered spinach and sauté potatoes, poached free range hens egg and a rich butter sauce **21.00**  
**The Olive Burger** - 2 Ground Beef rib cap Patties, Swiss Cheese, Bacon, Slow Roast Garlic & Caper Mayo, Skinny Fries (GFA) **£19.50** or Add BBQ Brisket for an additional **3.00**  
**Beyond Burger** - Beyond Burger Pattie, Vegan Smoked Cheese, Slow Roast Garlic & Caper Mayo, Skinny Fries (vegan) **18.50** or Add BBQ jack fruit for an additional **3.00**  
**Buttermilk Chicken Burger** - hand dredged Buttermilk Chicken burger, Sriracha Mayonnaise, Swiss Cheese and Skinny Fries (GFA) **18.50**  
**Ale braise dry aged beef sort rib** - slow braised short rib with horseradish mash, blackened tender stem and Olive Tree ale sauce **22.00**  
**Seasonal Pie** - Hand Raised Seasonal Pie, Buttered Mash, Greens & Gravy **18.50**  
**Classic Fish & Chips** - Brixham Bay Cod, Thick Cut Chips, Mushy Peas, Hand Chopped Tartare Sauce (GFA) **17.50**  
**Bangers & Mash** - Butchers Choice Sausages, Buttered Mash, Peas, Caramelised Onions and Ale Gravy **17.50**  
(Vegetarian & vegan options available)

## Steaks

**Our grass fed sustainably sourced steaks are dry aged for 28 days and hand cut by our chefs in house, we cook your steak to perfection in foaming butter, thyme and garlic, keep an eye on our dry ager for weekly specials !!!!!**

**Sirloin** - sits just above the fillet, a good balance of flavour and tenderness **25.50**

**Ribeye** - the inner eye of the flavoursome rib muscles **27.50**

**All of our steaks are served with triple cooked chips, grilled field mushroom, vine tomatoes, dressed shoots and Beurre Blanc sauce**

## Pre Ordered Speciality Cuts - 48 hours notice

**Tomahawk for two** - the king of steaks taken from the centre of the for rib thick cut and served on the bone **50.00**

**Cote de boeuf for two** - from the centre of the rib joint the cote is a favoured french cut on the bone **75.00**

**All of our speciality steaks for two are served from a wooden board in the centre of the table with truffle chips, onion rings, saute field mushroom, vine tomatoes and bernaïse sauce**

## Sides

Parmesan Chips **4.50**, dressed salad **4.00**, Buttery Mash **3.50**, Buttered Greens **3.50**,  
red wine gravy **3.50**, onion rings **5.50**

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

*For more information, please speak with a member of the team*