



Small Plates

To Share

*Cured Meat antipasti board with caper berries,
crumbled parmesan and breads (GFA) 12.50*

*Whipped fetta, honey and sumac dip with grilled pitta
and seeded cracker bread (VG) (GFA) 9.50*

*Grilled flourish focaccia, mixed Belazu olives with mellow yellow and aged
balsamic dipping oil (VG)(GFA) 8.50*

*Camembert and sweet onion chutney, grilled pita and
flourish cracker bread (V) (GFA) 11.95*

Smoked Harissa hummus with grilled pita and flourish cracker bread (VG) (GFA) 9.50

Why not elevate your sharing board with some Mini Dipping chorizo sausages 3.00

For One

Crispy calamari with confit garlic mayonnaise and lemon (GFA) 7.50

Black pudding Bon Bons with pepper corn sauce 7.00

Parmesan truffle Fries (V)(GF) 5.50

Olive Tree Signature Duck chips (GFA) 8.50

Vine ripened tomato bruschetta (GFA) 7.00

Grilled halloumi with pickled fennel and sweet chilli (VG)(GFA) 8.00

Prawns Gambas al Ajillo (GFA) 8.50

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