

Restaurant Menu

To Start or Share

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**

Salads

Classic hand torn Caesar salad

romaine lettuce, rustic croutons, caesar dressing, aged parmesan and soft boiled egg (VG)(GFA) **12.95**

Tuscan Panzanella salad

Heritage tomatoes, capers, red onion, white italian beans and focaccia finished with sherry vinegar dressing (VG)(GFA) **14.95**

Super Grain salad

Toasted barley and quinoa, blackened broccoli, spinach, pumpkin seed and avocado dressed with salsa verdi **13.95**

Add to any salad grilled chicken **5.00**, grilled prawns **6.50**, pan fried halloumi **5.50**, sliced sirloin of beef **6.95**

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, parmentier potatoes, poached free range hens egg and a rich butter sauce **21.00**

The Olive Burger - Ground Beef rib cap Patties, Swiss Cheese, Bacon, Slow Roast Garlic & Caper Mayo, Skinny Fries (GFA) **19.50** 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, Sriracha Mayonnaise, Swiss Cheese and Skinny Fries (GFA) **18.50**

Ale braised beef short 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 aged 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 peppercorn sauce

Pre Ordered Speciality Cuts - 48 hours notice

Tomahawk for two - the king of steaks taken from the centre of the fore 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**

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**, peppercorn sauce **4.00**

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