

Sunday Lunch

Starters

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

Whipped feta, 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**

Mains

Slow Roast Herdwick lamb Shoulder **21.00**

Roast Striploin of Longhorn Grass fed Beef **22.00**

Crispy 'Old spot' Pork Belly **20.00**

Vegetable Wellington **17.50** (VG)

The Olive Tree Roast

*Selection of all meats, extra roast potatoes & roasted roots,
gravy on the side* **26.50**

All Roasts served with Glazed Roots, Buttered Greens, Crispy Roast Potatoes, Yorkshire Pudding, Gravy
(GFA)

'The Olive Tree' Loaded Burger

Two ground Beef Patties, Swiss Cheese, Bacon, Gem Lettuce, Red Onion, Slow Roast Garlic & Caper Mayo (V/VGA)

Served with Skinny Fries **18.50**

Fish & Chips

Brixham Bay Cod, Thick Cut Chips, Mushy Peas, Hand chopped Tartare Sauce (GFA) **16.50**

Little People's Roast

Smaller portions of the above roasts served in a yorkshire pudding with all the trimmings **8.50**

Sides

Cauliflower Cheese **5**, *Pigs in Blankets* **5**, *Pork Stuffing* **5**, *Buttery Mash* **4**, *Loaded Roasties* **5.50** *Jug of Gravy* **2.50**

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. 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 V/VGAVegetarian/Vegan Available