

# Restaurant Menu

## To Share

Grilled flourish Ciabatta , mixed Belazu olives with mellow yellow and aged balsamic dipping oil (VG)(GFA) **10.95**

Seven & wye Smoked salmon platter with creme fresh, lemon and brown bread(GFA) **13.95**

Baked Camembert with winter pear chutney, grilled pitta and flourish cracker bread (V) (GFA) **11.95**

Truffled hummus with grilled pita and flourish seeded cracker (VG) (GFA) **10.95**

## **Main Course**

### Restaurant Favourites

**Crispy Slow Cooked Pork Belly** - slow braised pork belly with buttery potato puree, braised red cabbage and Inches cider sauce **22.50**

**Smoked Haddock Fish cake** - Cornish smoked haddock fish cake served on dauphinoise potatoes with wilted spinach and fine green beans, finished with a white wine cream sauce **19.95**

**Rolled Bronze Turkey Breast** - with slow roast onion stuffing and dry cured butchers choice bacon  
Served with rich stock pot gravy (DF) **21.95**

**Winter wellington** - Chestnut mushroom , Tarragon and artichoke wellington, served with roast roots, mini roast potatoes and a wild mushroom and madera veloute (VG) **18.95**

**Ale braised beef short rib** - slow braised short rib with horseradish mash, roast onion chutney , blackened tender stem broccoli and Olive Tree ale gravy **24.95**

### Pub Classics

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

**Beyond Burger** - Beyond Burger Pattie, Vegan Smoked Cheese, Slow Roast Garlic & Caper Mayo, Skinny Fries (vegan) **18.50**

**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)

**Buttermilk Chicken Burger** - hand dredged Buttermilk Chicken, Sriracha Mayonnaise, Swiss Cheese and Skinny Fries (GFA) **18.50**

## **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 **29.50**

**Ribeye** - the inner eye of the flavoursome rib muscles **32.50**

**Pre Ordered Speciality Cuts** - 48 hours notice

**Tomahawk for two** - the king of steaks taken from the centre of the forerib thick cut and served on the bone **60.00**

**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 steaks are served with triple cooked chips, grilled field mushroom, vine tomatoes, dressed shoots and peppercorn sauce**

## **Sides**

Parmesan Chips **4.50**, Dressed salad **4.00**, Buttery Mash **3.50**, Buttered Greens **3.50**, Red wine gravy **4.00**, onion rings **5.50**, peppercorn sauce **4.50**

*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*