

Restaurant Menu

To Share

Olives - Grilled flourish ciabatta, mixed Belazu olives with mellow yellow and aged balsamic dipping oil (VG)(GF)	10.95
Charcuterie Platter - Cured meats with warm breads, oils and caper berries (GFA)	14.95
Baba Ganoush - Chargrilled aubergine and Tahini dip with sumac, pomegranate, mint and grilled pitta	9.95
Camembert - Baked camembert with onion chutney, grilled pitta and flourish cracker bread (V) (GFA)	11.95
Hummus - Ras el hanout spiced hummus with grilled pitta and flourish seeded cracker (VG) (GFA)	10.95
Burrata - Creamy burrata ball with blossom honey, mint and pomegranate served with cracker bread (V)	10.95

Main Course

Restaurant Favourites

Slow Cooked Orchard Pork Belly - Bubble and squeak, celeriac remoulade, burnt apple gel and vintage cider jus	22.50
Pan fried South Indian Seabass - Spiced seabass fillet on Bombay potatoes served with a light cream masala sauce and flat bread	19.95
Vegan Steak - Wild mushroom and Tarragon vegan steak, roast tomatoes, mushrooms, gourmet chips and vegan red wine gravy (VG)	18.95
Ale Braised Beef Short Rib - Horseradish mash, roast onion chutney, blackened tender-stem broccoli, and Olive Tree ale gravy	24.95
Beyond Burger - Beyond burger patty, 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
Seasonal Bangers & Mash - Ask our team about the sausages, buttered mash, peas, caramelised onions and ale gravy	17.50
Confit Duck Leg - crispy duck leg, potato gratin, sticky red cabbage, blackened tender-stem and red-currant jus	21.95

Burgers

The Olive Burger - Ground beef rib cap patties, swiss cheese, bacon, slow roast garlic & caper mayo, skinny fries (GFA)	18.50
Blue Cheese Burger -Ground beef rib cap patties, blue cheese, bacon, slow roast garlic & caper mayo, skinny fries (GFA)	19.50
Buttermilk Chicken Burger - Hand dredged buttermilk chicken, Old Bay mayo, swiss cheese and skinny fries (GFA)	18.50
Fiery Chicken Burger - Hand dredged buttermilk chicken, Franks hot mayo, 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
Bivette - A prized butchers cut with deep rich gamey flavours	25.50
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
Beef Wellington - Center cut of the fillet of beef wrapped in mushroom duxelle, spinach pancake and crispy short-crust pastry served with buttered greens, camembert potato puree and rich red wine jus	65.00

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**, chunky chips **3.00**

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