

Sunday Lunch

Starters

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

Charcuterie Platter - cured meats with warm breads, oils and caper berries (GFA) **14.95**

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) (GFA) **10.95**

Mains

Slow Roast Herdwick Lamb Shoulder **22.95** (GFA)

Roast Striploin of Longhorn Grass fed Beef **23.95** (GFA)

Crispy Pork Belly **21.95** (GFA)

Vegetable Wellington **17.50** (VG)

The Olive Tree Roast

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

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

‘The Olive Tree’ Loaded Burger

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

Served with Skinny Fries **19.50**

Fish & Chips

Brixham Bay Cod, Thick Cut Chips, Mushy Peas, Hand chopped Tartare Sauce (GFA) **17.50**

Little People’s Roast

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

Sides

Cauliflower Cheese **5.50**, *Pigs in Blankets* (GFA) **5**, *Stuffing* (V) **4.5**, *Buttery Mash* **4**, *Roasties* **4.5** *Jug of Gravy* **3.50**, *Meaty Loaded Roasties*, **5.50**

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.