

OLIVE BRANCH INN

ORGANIC ARTISAN BREAD BY ROGER
small £3 / large £4

CREAM SOUP OF MUSHROOMS
Hint of fresh ginger & truffle, chives &
poppy seeded bread roll
£6

GRILLED WYE VALLEY ASPARAGUS
Crispy chorizo, shallot dressing & peashoots
£8

CROMER CRAB TOWER
Diced avocado, mango oil
Lemon & herbs crostini
£10

CHICKEN LIVER PARFAIT
Sultana & shallot marmalade
chargrilled focaccia bread
£8.5

SMOKED HADDOCK FISHCAKES
Tarragon & lemon Cream
£8

BAKED LOCH FYNE QUEEN SCALLOPS
Cave aged Swiss Gruyere cheese, lime, parsley
& Lescure garlic butter
£10

WILD FOREST MUSHROOM RISOTTO
Watercress & parmesan
£8 / £12

HONEY GLAZED GOATS CHEESE
Roast red onion, sweet marmalade, cress
£9

SPICY RILLETE OF DUCK
Crispy filo pastry & oriental sauce
£9

MAINS

PORK THREE WAYS
Black pudding stuffed belly, crispy ham &
mushroom bon bon, braised pigs cheek,
potato fondant, spinach & pan sauce
£21

SURF & TURF
Grilled Native lobster in garlic butter,
Fillet steak, with a crushed peppercorn sauce
Thin cut fries, Asparagus & water cress
£32

4 HOUR BEEF CHEEK
Braised beef cheek, red wine & mushroom
sauce, creamy mash & kale
£18

DOUBLE BAKED CHEESE SOUFFLE
Asparagus spears, walnuts &
roast beetroot salad
£13

BOARD OF LAMB
Roast rack of lamb, garlic & herb braised
breast, dauphinoise potatoes
sticky red cabbage & mint sauce
£25

PAN-FRIED SEA BASS
Spicy sausage & garden pea cream
creamed potato, pea shoots salad
£20

CLASSICS

Whitby deep fried haddock fillet
Chunky chips, peas & tartar sauce
£14

Shin beef & ale pie
Puff pastry crust, chips &
Tender stem broccoli
£15

Grilled Hinchliffes sausages
Creamed potato, gravy
& red cabbage
£13

Fish pie
Creamy sauce, peas & dill
mash and cheddar crust
£14

GRILL

Garnished with grilled vine tomato,
garlic butter baked mushroom,
chunky chips, onion rings
and a choice of sauce

CHICKEN BREAST £17
PRIME RUMP STEAK £23
FILLET STEAK £30

SAUCES
Four peppercorn & brandy
Blue Stilton cream
Dijon & Mushroom
Garlic & parsley butter

SIDES

CRISPY ONION RINGS £4

POTATO MASH £4

TRUFFLED & PARMESAN CHIPS £4

DAUPHINOISE POTATOES £4

CREAMED PEAS & SPINACH £4

SPRING VEGETABLES £4

THIN CUT FRIES £4

GRILLED ASPARAGUS £4

DESSERTS

STICKY TOFFEE PUDDING
French caramel sauce & ice cream
£7

CHOCOLATE TRUFFLE TORTE
Pistachio, raspberry, honeycomb & ice cream
£9

CAFE GOURMAND
Selection of mini sweet treats & espresso
£8

BLUEBERRY CHEESECAKE
White chocolate & berry fruits
£9

SELECTION OF ICE CREAM
Vanilla, Chocolate & Strawberry
£7

EUROPEAN CHEESE BOARD
Biscuits & quince jelly
£10

Please do not order if you're in a hurry..... Please make all allergies clear when ordering