

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

FOCACCIA to share £5

SPANISH OLIVES £4

# OLIVE BRANCH INN

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

CHICKEN LIVER PARFAIT  
Balsamic & herb pesto  
chargrilled focaccia bread  
£8.5

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

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

GOATS CHEESE SOUFFLE  
Asparagus spears & roast beetroot salad  
£9

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

CROMER CRAB & SMOKED SALMON  
Diced avocado, fresh apple, pickled fennel,  
Lemon oil & herbs  
£10

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

RILLETE OF DUCK  
Crispy filo pastry, orange & chopped olives  
£9

## MAINS

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

HONEY GLAZED DUCK BREAST  
Spicy oriental sauce, white cabbage, golden  
sultanas & egg noodles  
£20

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

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

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

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  
£8 / £16*

*Shin beef & ale pie  
Puff pastry crust, mash potatoes or chips  
£15*

*Grilled Hinchliffes sausages  
Creamed potato & cider gravy  
£7 / £13*

## 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  
AGED RIB EYE STEAK £27  
FILLET STEAK £30  
SHARING CHATEAUBRIAND £65 (45mins)

SAUCES  
*Four peppercorn & brandy • Blue Stilton cream  
Dijon & Mushroom • Garlic & parsley butter  
Hot pepper Sauce • Chianti Red Wine*

## 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 .....*