

# OLIVE BRANCH INN

Organic artisan bread by Roger  
small £3 / large £4

## Starters

Cream of plum tomato soup  
herb croutons, basil pesto & bread roll (v)  
£6.50

Simply garnished smoked salmon  
capers berries, shallot, lemon oil & peashoots  
£9

Beetroot & grilled goats cheese salad  
asparagus spears toasted walnuts,  
honey & mustard dressing (v)  
£8.50

Chicken liver parfait  
herb leaf salad, onion marmalade & toasted brioche  
£8

Tempura king prawns  
samphire grass, sweet chilli sauce  
£9

Baked loch fyne queen scallops  
Swiss gruyere cheese, lime, parsley  
& garlic butter  
£10

Carpaccio of rare seared beef fillet  
parmesan shavings, rocket leaf & balsamic syrup  
£9.50

Naturally smoked haddock fish cakes  
chervil & watercress cream sauce  
£8

Steamed Scottish mussels  
red onion, white wine cream, garlic & parsley  
£9.50

## Mains

Duo of free range pork  
pressed confit of belly, ham wrapped fillet whole grain  
mustard mash, black pudding bon bons, cider  
& rosemary jus & grilled broccoli  
£19

Organic baked salmon with a herb crust  
with steamed young vegetables,  
jersey royals and beurre blanc  
£18

Double baked cheese soufflé  
cream & herb sauce, steamed  
asparagus spears and peas (v)  
£14

Roast rump of lamb  
leek & potato mash, rich tomato jus &  
kale, honey roast vegetables  
£19

Grilled fillet of sea bass  
Spicy chorizo & pea sauce,  
crushed new potatoes, capsicum oil & pea shoots  
£21

Grilled corn fed chicken breast  
dragoncello sauce, caramelised button onion, bacon,  
peas, potato gnocchi and girolles  
£18.50

Hot smoked fish pie  
creamy sauce, peas, mash potato and  
gruyere cheese crust, herb leaf salad  
£16

Steak frites  
chargrilled rump steak, garlic butter watercress & fries  
£19

Wild mushroom & Stilton risotto  
watercress & truffle oil (v)  
£13

Whole Lobster Thermidor  
served with fries & watercress salad  
£28

Whitby deep fried haddock fillet  
chunky chips, peas &  
tartar sauce  
£16

Shin beef & kidney pie  
puff pastry crust, chunky chips &  
braised sticky red cabbage  
£16

## Grill

### Steak garni

10 oz Rib eye steak £26

8 oz Fillet steak £32

Sharing 20 oz chateaubriand steak £65

Served with grilled vine tomato, garlic baked flat mushroom  
triple cooked chunky chips, beer better onion rings

a choice of sauce.

Four peppercorn & brandy - Stilton cream

Dijon & mushroom - Garlic butter

Hot pepper Sauce - Red wine sauce

All our beef is reared in Yorkshire and aged in house

## Sides

Creamy mash potatoes £4

Asparagus spears grilled, balsamic dressing £4

Leek & Stilton gratin £4

Beer batter onion rings £4

Potato & Gruyère gratin £4

Parmesan & truffle fat chips £4

Steamed summer vegetables £4

Tossed leaf salad £3

Thin cut fries £4

The Olive Branch is our road side Inn where we've been serving guests for over 24 years

We believe in offering you the finest ingredients we can find and taking care of you in a relaxed casual environment

Thank you for choosing to dine with us and both Charlotte & I hope you have a fantastic time and look forward to seeing you again soon, Paul

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