

Oliver's

DINE. DRINK. DANCE

OLIVERS GRAZING BOARD 9.00
 Houmous & Bread - Marinated Olives - Sundried Tomato's (VE)

To Start

CHICKEN SATAY SKEWERS 6.50
 served on a bed of mixed leaves (contains peanuts)

BANG BANG CAULIFLOWER 5.00
 with sriracha mayo (VE)

HOISIN PORK BELLY BITES 6.50
 served on a bed of mixed leaves, sesame seeds and spring onion.

CRISPY FRIED CALAMARI STRIPS 6.00
 with lime & chilli dip (GF)

CHILLI GARLIC PRAWNS 6.00
 served on toasted ciabatta (GFO)

GARLIC & ROSEMARY BAKED CAMEMBERT 6.00
 served with onion marmalade & toasted ciabatta (GFO)

The Main Event

KOREAN FRIED CHICKEN BURGER 15.00
 In a pretzel bun loaded with our very own Olivers house pickles. Served with homemade slaw & fries. **Switch to Korean Halloumi Burger for a vegetarian option**

OLIVER'S BEEF BOURGUIGNON (GFO) 15.00
 Slow cooked beef in red wine, with button mushrooms, baby onions & carrots. Served with creamy mash and toasted ciabatta bread.

OVEN ROASTED PORK BELLY (GF) 17.00
 Crispy pork belly with braised red cabbage. Served with a mustard mash and apple cider gravy.

FILLET STEAK (GF) 26.00
 Hand-cut fillet steak served with a choice of skin on fries OR mash potato, tenderstem broccoli, vine cherry tomatoes and a creamy peppercorn sauce.

LAMB CHOPS 19.50
 Served on jewelled Moroccan couscous with a fresh yoghurt and mint dip.

SEABASS (GF) 17.00
 Pan-fried seabass served on a bed of roasted mediterranean vegetables and chunky tomato sauce.

WILD MUSHROOM LINGUINE (V) 15.00
 Tossed in a creamy parsely sauce.

MOROCCAN SALAD (VE) 14.00
 A Moroccan style chickpea and vegetable couscous salad with vegan pesto.

Bit on the Side

COLESLAW (VE / GF) 3.00

HOUSE SALAD (VE / GF) 3.50

COUSCOUS SALAD (VE) 3.50

TENDERSTEM BROCCOLI (VE / GF) 3.50

CHIPS (VE / GF) 3.50

MUSTARD MASH (GF) 3.50

Desserts

OLD FASHIONED CHERRY CRUMBLE 6.00
 Served with custard or ice cream.

ICE CREAM COOKIE DOUGH SANDWICH 6.00
 Served with salted caramel sauce and biscoff crumb.

ZESTY LEMON TART 6.00
 Served with raspberry coulis and pouring cream.

WARM HAZELNUT BROWNIE (VE / GF) 6.00
 Served with salted caramel ice cream.

ICE CREAM TRIO (VEO) 5.00
 Vanilla, salted caramel and chocolate.

SORBET TRIO (VE) 5.00
 Raspberry, lemon and blood orange.

Kids Menu

STARTERS

CHEESY GARLIC BREAD (V / VEO) 3.50

CHICKEN GOUJON DIPPERS (V / VEO) 4.00
 Choice of ketchup, mayonnaise or BBQ sauce.

MAINS

MINI FISH BITES 7.50
 Served with fries and beans OR peas.

CHICKEN OR HALLOUMI BURGER 8.50
 Served with fries and beans OR peas.

CHEESY LINGUINE (V) 7.50

SAUSAGE & MASH 8.50
 Served with peas and gravy.

DESSERTS

WARM HAZELNUT BROWNIE (VE / GF) 5.00
 Served with ice cream.

ICE CREAM TRIO (VEO) 4.00

(V) - vegetarian | (VE) - vegan | (VEO) - vegan option available | (GF) - gluten free | (GFO) - gluten free option available

Please let us know if you have an allergy or intolerance before ordering to allow us to take extra precautions to make your meal as safe as possible and please check allergen information every time you visit in case an ingredient has changed.