

## Food Menu

### Bar & Table Snacks

**Olives** Seasonal selection of olives in rich olive oil **vve** **GF** £5.00

**Houmous** Freshly made houmous accompanied by chilli oil and seasoning served with a warm flat bread **vveAGF** £5.00

**Bread** Selection of hand-picked artisan bread accompanied by olive oil and balsamic vinegar **vveAGF** £5.00

**Vegetable Crisps** Hand cooked mixed root vegetable crisps lightly seasoned with sea salt **vve** **GF** £4.00

**Snack Sharer** Selection of seasonal olives in a rich olive oil, freshly made houmous accompanied by chilli oil and seasoning served with a warm flat bread and hand cooked mixed root vegetable crisps lightly seasoned with sea salt **vveAGF** £12.00

### Sharing Boards

**Casual Sharer** Selection of hand-picked artisan bread accompanied by olive oil and balsamic vinegar, cheese, cured meat, selection of seasonal olives in rich olive oil, hand cooked mixed root vegetable crisps lightly seasoned with sea salt and onion chutney and salted butter **AGF** £17.00

**Sea Sharer** Selection of pan seared prawns with chili, salt and pepper squid, grilled salmon, smoked salmon, mackerel pate and selection of hand-picked artisan bread **AGF** £22.00

**Grill Sharer** Selection of fillet steak, sirloin steak, ribeye steak, rump steak and chicken breast and onion rings on a bed of seasonal salad served with peppercorn sauce and barbeque sauce £32.00

**Veggie Sharer** Selection of slow roasted seasonal vegetables, roasted peppers, sundried tomatoes, stuffed vine leaves, balsamic onions, picked cabbage, hand cooked mixed root vegetable crisps lightly seasoned with sea salt and freshly made houmous accompanied by chilli oil and seasoning served with a warm flat bread **vve** **AGF** £19.00

### Small Plates

**Breaded Chicken** Seasoned chicken fillets in breadcrumb coating served with a seasonal salad and sweet chilli sauce £7.00

**Prawns** Pan seared prawns with chili, garlic, speciality tomatoes and peppers **GF** £7.00

**Bruschetta** Chopped speciality tomatoes, basil, garlic and olive oil served on toasted sough dough bread **vveAGF** £7.00

**Sliders** Three mini burgers served in brioche buns and micro salad one topped with bacon, cheese, and barbeque sauce, one topped with onion chutney and one topped with mango salsa £9.00

**Camembert** A rich creamy camembert wheel oven baked seasoned with cracked black pepper and sea salt accompanied by artisan bread **vAGF** £9.00

**Caprese Salad** Mozzarella, sliced tomatoes, basil & pesto **v** **GF** £5.00

**Salmon** Fresh smoked salmon on toasted sourdough served with cream cheese, cucumber and dill **AGF** £8.00

### Steaks

All steaks served with hand cut chunky chips, onion rings, grilled beef tomatoes and mushrooms and a choice of peppercorn sauce, chimichurri sauce or garlic butter

**8" Fillet** £26 **10" Sirloin** £24 **12" Ribeye** £24 **16" Rump** £22

### Burgers

**Steak Burger** 6oz steak burger served in a brioche bun with applewood smoked cheese, sliced tomato, lettuce, pickles, fried onions and burger sauce served with skinny fries and a seasonal salad **AGF** £14.00

**Chicken Burger** Breaded chicken breast served in a brioche bun with sliced tomato, lettuce and smoky chipotle mayo served with skinny fries and a seasonal salad £14.00

**The Burger** Two 6oz steak burgers served in a brioche bun with sliced chorizo, applewood smoked cheese, sliced tomato, lettuce, crispy bacon, caramelised onion and chipotle sauce served with skinny fries and a seasonal salad £19.00

**Halloumi Burger** Grilled halloumi cheese in a bun with sliced tomato, lettuce, cucumber, onion chutney served with sweet potato fries and a seasonal salad **vAGF** £13.00

**Vegan Burger** Plant based burger served in a bun with vegan cheese, sliced tomato, lettuce, vegan mayo served with sweet potato fries and a seasonal salad **vve** £13.00

### Mains

**Chicken** Chicken breast wrapped in bacon topped with cheese and barbeque sauce served with hand cut chunky chips and slow roasted seasonal vegetables **GF** £15.00

**Lamb** Grilled lamb outlets served with garlic and rosemary potatoes, slow roasted seasonal vegetables **GF** £17.00

**Pie** Deep filled steak and stilton pie served with mash potato and onion gravy £15.00

**Salmon** Pan seared salmon served with crushed herb new potatoes, asparagus, lemon caper butter sauce **GF** £17.00

**Pappardelle** Fresh pappardelle served with chicken, chorizo, asparagus and mushrooms in a creamy sauce £16.00

**Risotto** Spicy Tomato Risotto served with pan seared sea bass, tomato salsa, peppers and basil **GF** £16.00

**Vegan Risotto** Baked vegetable stuffed pepper served on a spicy tomato risotto **vve** **GF** £13.00

**Salad** Chopped salad with roasted butternut squash, bacon, feta cheese, toasted pine nuts and honey mustard vinaigrette **GF** £14.00

### Sides

**Hand cut chunky chips** **vve** **GF** £3.00

**Skinny fries** **vve** **GF** £3.00

**Sweet potato fries** **vve** **GF** £4.00

**Halloumi fries** **v** **GF** £5.00

**Creamy mash potato** **v** **GF** £3.00

**Onion Rings** **v** £4.00

**Creamy spinach and garlic** **v** **GF** £4.00

**Slow roasted seasonal vegetables** **vve** £4.00

**V - Vegetarian** **VE - Vegan** **GF - Gluten Free**  
**AGF - Available Gluten Free**

Whilst we operate a nut free kitchen, we cannot guarantee that some products do not contain traces of nuts.  
Please alert your server if you have any allergies.

[Click here](#) to open the food menu as a pdf.

# Gin & Olive

## Cheesecake

Creamy cheese cake with a buttery biscuit base flavour changed daily **v** £6.00

## Billionaires Bar

Double chocolate chip cookie, sticky creamy vegan toffee and vegan chocolate served with vegan Madagascan vanilla ice cream **vve** **GF** £6.00

## Chocolate Brownie

Fudge cake chocolate brownie served with Madagascan vanilla ice cream **vGF** £5.00

## Raspberry Roulade

Soft meringue roulade filled with fresh cream, raspberry jam and white chocolate served with fresh cream **vGF** £6.00

## Cheese and Crackers

Selection of cheese and crackers served with onion chutney and salted butter **v** £7.00

**Americano** £2.25

**Caffe Latte** £2.75

**Cappuccino** £2.75

**Espresso** £2.50

**Hot Chocolate** £3.00

**Mocha** £2.75

Tea Pigs Teas (Everyday Brew, Earl Grey, Green, Peppermint) £2.50

Liqueur Coffee £5.50

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