

OLIVER'S RESTAURANT

EVENING MENU

SNACKS

House Spiced Olives £2.5

Sourdough Baguette, Butter, Oils & Balsamic £6

STARTERS

Soup of the Day, Bread [GF*V]

£5

Ham Hock, Duck & Wood Pigeon Terrine, Sauce Gribiche & Crostini [GF*]

£6.25

Breaded Goat's Cheese Fritters, Red Onion Chutney, Spiced Apple Gel & Mixed Leaves [V]

£6

Roast Scallops, Red Lentil Ragout, Green Olive Gremolata [GF*]

£9

Confit Duck Leg, Asian Greens, Black Bean Jus & Smoked Papaya [GF*]

£8

Beetroot Cured Salmon, Toasted Wheaten Crumb, Pickled Golden Beets, Horseradish & Dill Aioli [GF*]

£7

MAINS

Roast Chicken Breast, Celeriac Gratin, Oyster Mushroom, Charred Baby Leek, Parsnip Puree & Morel Jus [GF*]

£15.5

Fillet of Pale Smoked Haddock, Spinach, Prawns & Mussels, Saffron & Herb Gnocchi & Vermouth Cream [GF*]

£14.5

Crispy Pork Belly, Cep & Morel Mushrooms, Grain Mustard Mash, Tenderstem, Romanesco & Thyme Jus [GF*]

£15.5

Wild Mushroom Polenta, Roast Mediterranean Vegetables, Red Pepper Ja[V]

£12.5

Venison Haunch, Braised Red Cabbage, Pickled Squash, Cavolo Nero, Red Cabbage Mash & Chocolate Oil [GF]

£17.5

The Oliver's Burger, Brioche Bun, Smoked Cheddar, Tomato, Ballymaloe, Red Onion Jam, Onion Ring & French Fries [GF*]

£13.5

Hop House Battered Haddock, Triple Cooked Chips, Tartar, Peas

£13

10oz Ribeye Steak, Triple Cooked Chips, Brandy & Peppercorn Sauce [GF*]

£24.5

SIDES - Triple Cooked Chips / Winter Vegetables / French Fries / Dressed Leaves / Mash | £3.5

Full Vegetarian & Vegan Menu Available

GF = Gluten Free | **GF*** = Gluten Free Adaptable | **V** = Vegetarian | **V*** = Vegan/Adaptable