

OLIVER'S RESTAURANT

EVENING

NIBBLES

ROAST GARLIC HUMMUS

Crispy Breadsticks
3.5

MARINATED MIXED OLIVES

Small 2 / Large 4

BREADS

Freshly Baked Breads, Olive Oil + Aged Balsamic
4

STARTER

SOUP OF THE DAY

Bread + Butter
5

CRISPY CHILLI BEEF

Napa Slaw, Sriracha + Lime Mayo
7

GOATS CHEESE FRITTERS

Pickled Baby Beetroot, Red Char, Carrot + Poppyseed Jam
7

SALT 'N' CHILLI SQUID

Roast Garlic Aioli
7

BUTTER POACHED CHICKEN CAESER SALAD

Croutons, Olive, Anchovy, Crispy Bacon + Parmesan
8

GRILLED MACKEREL FILLETS

Fennel, Orange, Confit Shallots + Watercress
9

SIDES | 3.5

Hand Cut Chips
Seasonal Vegetables
Truffle + Parmesan Fries
Piri Piri Fries
Onion Rings
House Salad
Champ

MAIN

ROAST CHICKEN SUPREME

Watercress Mash, Peas, Shitake Mushrooms + Grilled Asparagus
14.5

PAN FRIED FILLET OF HAKE

Chargrilled Comber Potatoes, Tender Stem, Heritage Tomatoes +
Portavogie Prawn Butter
15.5

8oz HEREFORD BEEF BURGER

Crispy Bacon, Irish Cheddar, Beef Tomato, Pickled Gherkin, Rocket,
Ballymaloe Relish + Chips
12.5

BEER BATTERED HADDOCK

Tartar, Peas, Lemon + Chips
11.5

RUMP OF MOURNE LAMB

Potato Gratin, Roast Garlic Hummus, Wilted Spinach, Cummin
Cauliflower + Spiced Raisins
17.5

TAGLIATELLE

Strangford Mussels, Langoustines, Chorizo, Black Olive, Garlic,
Parmesan + Rocket
14.5

10oz 65 DAY DRY AGED SIRLOIN

Rocket + Shallot Salad, Brandy Peppercorn + Chips
23

8oz 35 DAY DRY AGED FILLET OF BEEF

Rocket + Shallot Salad, Bearnaise Sauce + Chips
26

DAILY SPECIALS

See Chalkboard or Speak to a Member Staff