OLIVER'S RESTAURANT
EVENING MENU

Sourdough Baguette Tear & Share, Tapenade, Butter | £6 [GF*/V*]

STARTERS

Soup of the Day, Bread, Butter
£5 [GF*/V*]
Salt and Chilli Chicken, Napa Slaw, Curry Mayonnaise
£7 [GF]
Portobello Mushroom, Parmesan & Wild Garlic Cream Bruschetta
£6 [V]
Marinated Salmon, Pickled Carrots, Dressed Leaves, Horseradish Mayonnaise
£8 [GF]
Strangford Mussels, White Wine, Shallot, Garlic, Sourdough
£7.5 [GF*]
Whipped Goat's Cheese, Walnut, Beets, Rocket
£6.5 [V]

MAINS

Roast Hake, Red Lentil, Sweet Potato, Chickpea Ragout
£16.5 [GF*]
Moroccan Spiced Lamb, Chargrilled Veg, Pickled Cauliflower, Cous Cous, Mint Creme Fraiche
£18 [GF]
Panfried Chicken Breast, Smoked Mash, Chasseur Sauce, Tenderstem, Green Beans, Crispy Leeks
£15.5 [GF]
Whole Fish on the Bone, Caper Butter, Warm Grain Mustard Potatoes, Fennel & Dressed Leaf Salad
Market Price [GF*]
Risotto Primavera, Pea, Broad Beans, Wild Garlic, Spinach
£13 [GF/V*]
Slow Cooked Pork Belly, Pan Roasted Pork Fillet, Pork Fritter, Dauphinoise Potatoes
£16.5 [GF*]
Duck Breast, Spiced Carrot Purée, Black Garlic Gnocchi, Heritage Carrots
£18 [GF*]
10oz Dry Aged Sirloin, Triple Cooked Chips, Dressed Leaves, Creamed Peppercorn Sauce
£24.5 [GF*] Add Tiger Prawns in Garlic Butter £5

SIDES

Triple Cooked Chips, Mash, Smoked Mash, Rocket Balsamic & Parmesan, Chef's Seasonal Vegetables, Cous Cous Salad, French Fries (Add Truffle & Parmesan £0.5) | £3.5

GF = Gluten Free | **GF*** = Gluten Free Adaptable | **V** = Vegetarian | **V***= Vegan/Adaptable
Instagram - @oliversrestaurant405