



SUNDAY MENU

Starters

Mozzarella, basil, tomato & avocado salad drizzled with olive oil & balsamic vinegar (v)	9.95
Roasted red pepper hummus with Mediterranean vegetables & garlic flatbread (v)	9.95
Oven roasted shell on prawns with garlic chilli butter & crusty bread	13.95
Haddock & dill fishcakes with a pea puree	11.25
Chicken & wild mushroom terrine, toasted sourdough & spiced tomato chutney	10.95
Beef carpaccio with pickled shallots, parmesan shavings & olive oil (gf)	13.95
Pulled pork bao buns with pickled apple & crispy fried onions	11.50
Soy cured salmon with a pickled pear salad	12.95

Sunday Lunch

All roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy	
Roast sirloin of beef	23.95
Supreme of chicken	20.95
Roast pork loin	20.95
Vegetable wellington	19.95
Cauliflower cheese	4.50

Olive Classics

Double stacked burger with bacon, cheese, lettuce, tomato & burger sauce, crispy fries & coleslaw	19.95
Pie of the day served with creamed mash potato, seasonal greens & red wine jus	20.95
Tempura battered fish & chips with tartar sauce & minted garden peas	19.95
Moules mariniere with crispy fries & crusty bread	22.95

Mains

Hot smoked salmon kedgeree, curried rice, peas, coriander, soft poached eggs & lemon crème fraîche (gf)	21.95
8oz ribeye steak, roasted mushroom, thyme and garlic tomato, chunky chips & bearnaise sauce (gf)	31.95
Pan roasted chicken breast, boulangère potatoes, tenderstem broccoli & wild mushroom sauce (gf)	21.95
Roast loin of cod, curried cauliflower puree, sauté new potatoes & crispy kale	24.95
Beef bourguignon, creamed mash potato, caramelised onion gravy, seasonal greens & crispy onions	27.95
Wild mushroom risotto, coconut milk, white wine fresh herbs, truffle oil & pea shoots (v, ve, gf)	19.95
Whole baked seabass, sauté new potatoes, caper butter & dressed mixed salad	32.95
Confit duck leg with hasselback potatoes, Pak choi & berry sauce (gf)	25.95

Sides

Honey roasted heritage carrots Buttered seasonal greens Chunky chips Seasonal mixed salad Buttered tenderstem broccoli Fries & aioli	4.50
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Desserts

Warm chocolate and walnut brownie new forest vanilla bean ice cream	8.95
Sticky toffee pudding, toffee sauce salted caramel ice cream	9.95
Coconut panna cotta with pineapple salsa	8.95
White chocolate and strawberry torte, macerated strawberry and mint	9.95
Lemon & thyme posset with vanilla shortbread	8.95
A selection of mixed new forest ice cream	7.75

Please advise your server if you have any allergies or require information about ingredients used in our dishes.



Olive

BY NICHOLAS JAMES