

SUNDAY LUNCH AT THE OLIVE TREE



Marinated mixed olives £3.50 (gf) | Rustic breads & smoked sea salt butter £3.95

STARTERS

Soup of the day £6
Cajun Halloumi batons, garlic mayo, mixed leaves (v) £8.00
Breaded salt & pepper squid, lime aioli, mixed leaves £7.50
Southern fried chicken, smoked paprika aioli, rocket £7.50
Tempura King Prawns, sweet chilli sauce £8.75
Asparagus, wrapped in Parma ham (or courgette), crispy egg, hollandaise (gfo)(vo) £9.00

SUNDAY ROASTS

Served with Yorkshire pudding, roast potatoes, cauliflower cheese, honey roast parsnips & carrots, braised cabbage & a traditional bone jus on the plate. Please ask if you would prefer vegetables and jus on the side.

Oven roasted leg of lamb, mint sauce £17.95 (gfo)
Rare roast sirloin of Sussex beef, horseradish £18.50 (gfo)
Slow braised pork belly, apple puree, crackling £17.50 (gfo)
Roast chicken breast & leg £17.00 (gfo)
A trio of beef, lamb and chicken £19.95 (gfo)
Puff pastry mushroom wellington, mushroom duxelles, mozzarella, spinach, vegetarian jus £15.95 (v)(veo)

MAINS

Hogs Back beer battered Atlantic haddock, chips, minted mushy peas, tartar sauce £14.50 (gfo)

Breaded wholetail scampi, chips, buttered peas, dill tartar sauce £13.50

Golden fried Gnocchi, tomato provençal, crispy kale, wild mushrooms (v)(veo) £14.00

Olive Tree burger, smoked bacon, mature cheddar, BBQ sauce, chips, coleslaw £14.95

Moving Mountains veg burger, smoked applewood cheese, BBQ sauce, chips, coleslaw (veo) (gfo)£14.50

CHILDREN'S MENU

Roast lamb leg £7.95 (gfo)

Chicken goujons, chips & peas £7.25

Roast pork £7.95 (gfo)

Pasta with tomato sauce & grated cheddar £6.25 (v)

Rare roast beef £8.25 (gfo)

Roast chicken £7.95 (gfo)

Cheeseburger, chips and peas £7.75

Our aim is to support local suppliers and producers, so we strive to do so. Everything is freshly prepared and cooked to order and therefore at peak times please appreciate that there may be a wait, but it will be worth it!

Please advise the staff of any allergies

v-vegetarian | vo – vegetarian option | ve – vegan | veo – vegan option | gf – gluten free | gfo – gluten free option

WINES				
WHITES	125ml	175ml	250ml	Bottle
Vina Albali Sauvignon Blanc 0.5%, Spain				£12.00
Fallows' View, South Africa	£3.50	£4.90	£7.00	£19.95
Gufetto Pinot Grigio, Italy	£3.90	£5.40	£7.70	£22.00
Vina Carrasco Sauvignon Blanc, Chile	£4.00	£5.70	£8.00	£23.00
L'Abeille Picpoul de Pinet, France	£4.70	£6.60	£9.30	£27.00
King Stag Chardonnay, California USA	£5.00	£6.90	£9.80	£28.50
Il Borog, Gavi DOCG, Italy	£5.20	£7.30	£10.30	£30.00
Ella's Ridge, Sauvignon Blanc, New Zealand	£5.30	£7.40	£10.50	£30.50
Chablis Domaine Passy, France	£6.00	£8.50	£12.00	£35.00
Sancerre Roger Neveu, France			27	£36.00
ROSÉ			1	
Vina Albali Garnacha Rosé 0.5%, Spain				£12.00
Ombrellino Pinot Grigio Blush, Italy	£3.90	£5.50	£7.80	£22.50
Cotes de Provence, France	£5.20	£7.30	£10.30	£30.00
REDS				
Vina Albali Tempranillo 0.5%, Spain				£12.00
Fallows' View, South Africa	£3.50	£4.90	£7.00	£19.95
Vina Carrasco Merlot, Chile	£4.00	£5.70	£8.00	£23.00
Under the Sycamore Shiraz, Australia	£4.10	£5.80	£8.20	£23.50
Conde de Castille Rioja, Spain	£4.30	£6.00	£8.50	£24.50
Mozzafiato Primitivo, Italy	£4.50	£6.30	£9.00	£26.00 £25.95
Beaute Du Sud Malbec, France Five Ravens Pinot Noir, Romanian	£4.50	£6.40	£9.00	£26.00
Fleurie Millesime Cave de Fleurie	14.50	10.40	15.00	£27.95
Côtes du Rhône E Guigai, France				£32.50
<u>SPARKLING</u>				
Noughty Organic Sparkling Chardonnay 0%				£19.00
Prosecco, Italy	£6.00			£28.50
Rosé Prosecco, Italy	£6.00			£28.50
Veuve Clicquot Yellow Label Brut NV, France				£60.00
Veuve Clicquot Yellow Label Brut NV, France – MAGNUM				£115.00
Laurent Perrier La Cuvèe				£55.00
Laurent Perrier Rosé				£75.00
NIGEL'S TOP SHELF (FANTASTIC WINES AT GREAT PRICES)				
Domaine Jean Chauvenet Nuits Saint Georges 2018				£55.00
Chateauneuf du Pape Rouge Domaine Grand Veneur 'Le Miocene' 2	2018			£45.00
Saint Emillion grand Cru				£45.00
Vietti Barolo Castiglione 2017				£60.00
Chorey Les Beaune				£45.00
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