

The Olive Tree

VALENTINE'S MENU

STARTER

CARAMELISED CAULIFLOWER CROQUETTES

tahini dressing, chicory, pomegranate £8 (gfo) (veo)

HONEY, GARLIC & ROSEMARY BAKED CAMEMBERT FOR TWO

focaccia, confit garlic, onion marmalade, crudités £16 (gfo)

CHICKEN LIVER PARFAIT

quince jelly, toasted focaccia, caramelised shallots £9.50 (gfo)

SEARED SCALLOPS

chorizo crumb, cauliflower purée, samphire, paprika potato crisps £13 (gfo)



MAIN COURSE

SHARING CÔTE-DE-BOEUF

peppercorn sauce, blue cheese sauce or garlic butter, grilled tomato & mushrooms, purple sprouting broccoli, rustic chips £80 (gfo) (pre-order only)

PAN-SEARED SEA BASS

Jerusalem artichoke purée, wilted spinach, roasted Jerusalem artichokes, Champagne & cream sauce £22 (gfo)

WILD MUSHROOM ALFREDO

truffle oil, pappardelle, toasted pine nuts, pecorino, rocket £17 (gfo) (veo)

PAN-ROASTED DUCK BREAST

hasselback potatoes, beetroot purée, kale, confit shallots, port jus £26 (gfo)



DESSERT

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE

poppy seed tuile, raspberry sorbet £8.50 (v)

DARK CHOCOLATE FONDANT

salted caramel ice-cream, poached rhubarb £9 (v)

SPICED POACHED PEAR

vanilla ice cream, pistachio crumble £8 (gfo)(veo)



(gf) gluten free, (gfo) gluten free option, (v) vegetarian, (ve) vegan (veo) vegan option
*please make us aware of any allergies or dietary requirements