

THE Olive TREE

Starters

ZESTY CHICKEN BITES

Crispy chicken in a soya-ginger orange sauce, coriander mayo dip (4,12,13)

HOMEMADE CORN BREAD

Topped with feta cheese & spiced honey (2,4,7)

CHORIZO CROQUETTE

Served with pear & sage jam, black salt (2,4,7)

CHILLI & LIME PRAWNS €5 supplement

Lemon & chili oil, sourdough (2,3)

MIDDLE EASTERN HUMMUS

Chunky sweet potato, pickled red onion, flat bread, Babaganoush spread (2,12)

Main Courses

SIRLOIN STEAK €10 supplement

Potato cake, crispy onion, tender broccoli, pepper sauce (2,7)

CHEF'S BANG BANG

Crispy chicken & fresh vegetables coated in our chefs special sauce & aromatic rice (4,8,12,13)

PORK BELLY

Soya-ginger sauce, pan fried rice, topped with fresh seasonal crunchy vegetables (12,13)

LASAGNE

Irish beef, tomato ragú, béchamel sauce, mozzarella cheese, garlic bread (2,4,7,14)

F.B.P

Pan fried fillet of sea bass, butter beans, red pesto, garden salad (2,5,7,10)

BUTTER SQUASH RISOTTO

Burrata cheese, pistachio crumble (2,7,10,14)

Desserts

CHEF'S SIGNATURE FLAN

Coffee sauce, caramelized popcorn (2)

CHOCOLATE BROWNIE

Vanilla ice cream (2,4,7,10)

PAVLOVA

Crisp meringue, fresh cream, strawberries & ice cream (4,7)

€45 Per person

 DISHES HIGHLIGHTED WITH THIS LOGO CAN BE DONE GLUTEN FREE ON YOUR REQUEST

 VEGETARIAN. FOR VEGAN OPTIONS ASK YOUR SERVER

ALLERGENS LIST

1 CELERY, 2 GLUTEN, 3 CRUSTACEANS, 4 EGGS, 5 FISH, 6 LUPIN, 7 LACTOSE, 8 MOLLUSCS, 9 MUSTARD, 10 NUTS, 11 PEANUTS, 12 SESAME SEEDS, 13 SOYA, 14 SULPHUR