

DESSERTS

All homemade, all divine	
Cheesecake	5.50
Ask for this weeks flavours	
Orange, almond & olive oil cake VE GF	5.50
Spiced apple & cinnamon jam & candied walnuts	
Chocolate brownie	5.50
Almond turrón pieces & chocolate sauce served warm with vanilla ice cream	
Crème Catalan	5.50
Drizzled with Mascaro orange liquor	
Boozy Affogato	5.50
Vanilla ice cream coated in a liqueur of your choice with espresso coffee to add	
Ice cream	1.30 per scoop
Lemon curd & meringue pieces, vanilla, chocolate, strawberry or honeycomb caramel	
Sorbets	1.50 per scoop
Mango, blackcurrant or raspberry	

THREE CHEESES / 5.95

Celery, grapes, onion marmalade & crackers

CHEESE PLATE / 15.00

More of our three cheeses, grapes, apples, celery, onion marmalade & crackers

LIQUID DESSERT

Spanish coffee	6.00
Tia Maria, Havana Club anejo, coffee, boozy cream lid	
Nutty Italian	6.00
Frangelico, crème cacao & espresso	
Espresso Martini	7.00
Grey Goose vodka, kahlua, creme cacao & espresso	

COFFEES & DIGESTIFS

Americano	1.95
Cappuccino/Latte	2.30
Espresso	1.65/1.85
Cortado	1.75/1.95
Espresso cut with a small layer of warm milk	
Teas	1.85
Manzanilla con Anis, Camomile with Anise Menta Poleo, Refreshing peppermint Tila, Sweet & floral Linden flowers Earl Grey Breakfast	

Homemade Limoncello	25ml/3.00
Metaxa	25ml/3.50
A Greek spirit of brandy & muscat wine	
Frangelico	25ml/3.50
An Italian hazelnut & herb liqueur	
Mascaro Licor de Naranja	25ml/3.50
A Catalanian triple sec orange liqueur	
Licor 43	25ml/3.50
A Spanish liqueur with vanilla & citrus flavours	

Torres 10 Gran Reserva Imperial Brandy	25ml/3.00
Chateau de Montifaud Cognac	
VSOP	25ml/4.95
XO SILVER	25ml/9.25
Niepoort Tawny Dee Port	50ml/4.00
Pale, nutty aromas, dried fruits	

Niepoort Ruby Dum Port	50ml/4.00
Richer & ruby in style	
Patron XO Cafe	25ml/4.00
Patron tequila & coffee essence	

DESSERT WINE

Alvear Moscatel	125ml/3.00
Orange & flower notes, easy to drink, excellent with any dessert or cheese	

THE OLIVETREE

SOCIAL DINING MENU

SHARING

Cheese (v) Rosemary & garlic baked Camembert, homemade sea salt crostini's, celery & red onion jam	5.25/9.95
Deli VE House hummus, dukkah, red pepper relish, oils & rustic breads	9.95
Charcuterie Lomo de Cerdo, Salchichon, Chorizo Iberico, pickles, olives, paprika spiced butter & rustic breads	12.95
Fish Calamari, whitebait, aioli, mussels & clams in tomato broth, rustic breads & spiced butter	13.95

COLD TAPAS

House olives VE	3.50
House olives & almonds VE	4.50
Nocellara olives VE	3.95
Olive tree hummus VE Dukka & pitta bread	3.95
Six month mature manchego (v) Rich fig jelly	6.25
Lomo de Cerdo & manchego Rich fig jelly	7.25
Seasonal tomatoes & torn mozzarella (v) Pesto & fresh basil	4.95/8.95
Green salad leaves VE Dressed in olive oil & lemon	2.95

BREADS

Tomato & garlic bruschetta VE	3.25
Mozzarella & tomato bruschetta (v)	4.00
Lomo de Cerdo, mozzarella & tomato bruschetta	5.95
Rustic breads Balsamic & oils VE or Paprika spiced butter (v)	2.75

PIZZAS

11" approx	
Margherita (v) Buffalo & cows milk mozzarella	9.50
Chorizo de Leon Paprika spiced chorizo & cows milk mozzarella	11.50
Queso de Cabra Goats milk Manchego, roquito pepper pearls, cows milk mozzarella, caramelised onions	11.95
Mozzarella di Aglio (v) Mozzarella & garlic pizza bread	4.95

Our pizza dough is made
in house and all our pizzas
are hand thrown to order

 **3 TAPAS £10**

The Olive Tree Trio

Available Tuesday – Sunday before 6pm
Please ask for the menu

MEAT TAPAS

Chicken livers PX sherry, chilli & garlic	4.95
Spiced pork belly bites Homemade smoked chilli dip & crackling	5.85
Spanish meatballs Spicy tomato sauce	5.25
Spicy chorizo Rich red wine sauce	5.95
Dipping breads are a must	add £1
5oz Sirloin strips Pancetta, onions, peppers, tomato & red wine sauce	8.95
Chicken breast strips Chilli, honey, paprika & cumin	5.25
Braised neck & leg of lamb Chickpeas & tomato in a Moroccan spiced sauce	6.25

PAELLA FOR 2

Mussels, clams, chorizo,
king prawns, chicken & peppers
served with a bistro salad

Just fish/no meat/veggie...
Just ask!

We always suggest pre-ordering
as our paella takes time to create



GLUTEN FREE

Gluten free bread is available

Everything is GF except...
Pasta, couscous & pizzas

FISH TAPAS

Whitebait Paprika & aioli	3.65
Calamari Battered & with aioli	5.25
King prawns chilli, garlic & tomatoes	7.25
Prawns & chorizo Light tomato sauce	6.50
Mussels & clams Light spicy tomato & chilli broth	5.50
Dipping breads are a must	add £1

VEGGIE TAPAS

Grilled halloumi (v) Pomegranate molasses & cherry tomatoes	6.50
Butternut squash, chickpeas & apricots VE Chermoula sauce	5.25
Pasta with basil pesto (v) Pine nuts, Parmesan & semi dried tomatoes	4.95
Padron peppers (v) VE remove mayo Sea salt flakes & paprika mayonnaise	4.25
Honey roasted vegetables (v) Olive oil & herbs	3.00
Mushrooms VE Plenty of garlic & parsley	4.25
Couscous VE Sun dried tomatoes & olives	3.75
Patatas Bravas (v) VE remove aioli Spicy tomato sauce & aioli	3.25
Homemade chips (v) VE remove aioli Rosemary salt & aioli	2.95