

The Olive Grove

Sharing Menu

£25 p.p.

Tzatziki GF

greek yoghurt, cucumber, mashed garlic & herbs

Melitzanosalata GF, LF, V

smoked aubergine with peppers, garlic & herbs

Manitaria Gemista

mushroom croquettes stuffed with feta-mousse & served with yoghurt & beetroot dip

Kolokythokeftedes V

vegetarian courgette muffins filled with feta, onions, carrots & herbs

Tyrokeftedes V

cheeseballs filled with feta, hallumi & manouri served with tomato marmalade

Mains

Lamb Fillet GF

grilled lamb neck skewers

Kotopoulo Fileto GF

grilled chicken-thigh skewers

Mpifteki Gemisto GF

grilled beef patties stuffed with halloumi cheese

Beef Stifado GF, LF

succulent beef stew with shallots, tomato & greek spices

Vegetarian

Briam

roasted vegetables served in a pastry tart filled with roasted feta cheese

Gemista VE

vegetables stuffed with rice, pine seeds, raisins, & herbs

Risotto Lemonato V

risotto with artichokes, asparagus, springonion, cherry tomatoes, lemon zest & fresh basil

Salads

Choriatiki GF, LF, V

cherry tomatoes, cucumber, red-onions, feta cheese & kalamata olives

Garden Salad GF, V, LF OD

baby rocket, marinated beetroot, cucumber, cherry tomatoes, spinach, and goat's cheese with balsamic vinegar

Sides

Chips, Oven Roasted Potatoes, Rice & Pitta Bread V

Desserts

Yoghurt, Honey & Walnuts V

Baklava V, N

rich phyllo pastry, almonds & honey syrup

Bougatsa V

cream custard in phyllo pastry with cinnamon & icing sugar

GF= Gluten Free LF= Lactose Free V=Vegetarian, VE=Vegan, N=Nuts OD = On Demand

Fine Print:

Minimum £5 deposit per person paid by cheque, cash, BACS or debit/credit card.

Pre-order is required and to be received 3-days prior to arrival. Please indicate the vegetarian, vegan, or other allergen requirements. We can serve special requirements on an individual basis to avoid cross-contamination while sharing.

10% Optional Service Charge

In the event of no-shows without 24-hour prior warning the full amount for every customer becomes due