The Olive Shed

We recommend 2-3 tapas dishes per person. (Served 12pm - 3pm / 5pm - 10pm)

SNACKS

Gilda	2.5
Marinated Olives (GF, VG)	4
Hobbs House Bread & EVOO (VG, DF)	5
Ibèrico Jamon Croquettas, Aioli (2)	3.75

VEGETARIAN

Moroccan Topped Hummus, Harissa Sourdough (VG)	6
Roasted Beetroot and Yogurt Dip, Goats Cheese, Hazelnut, Molasses, Seed Biscuit (GF, V)	7
Chefs Tortilla, Aioli (GF, V, DF)	7
Padron Peppers, Sea Salt (GF, VG)	6
Roasted Squash, Straciatella, Pickled Chilli, Salsa Verde (GF, VGO)	8
Sesame Coated Baked Feta, Lemon Thyme Honey, Burnt Lemon (GF, V)	9

MEAT

Chorizo, Butter Bean, Cavolo Nero, Cider (GF, DF)	9
Fennel Sausage and Sobrasada Ragu, Potato Gnocchi, Sage	12
Iberico Bellota Pluma, Apple, Date and Manzanilla Puree	14
Grilled Chicken Thigh, Mojo Rojo, Pickles	10

SEAFOOD

Gambas - Wild Atlantic Prawns, Garlic, Olive Oil (3) (GF, DF)	12
Mussels, Shallots, Fino, Bay Leaf, Cream, Sourdough	13
Calamari, Lemon, Aioli (DF, GFO)	10
Hake, Caramelised Cauliflower Puree, Pickled Cauliflower	12

SIDES

Patatas Bravas, Aioli (GF, DF, V) (Add Chorizo for £2)	8
Paprika Salted Chips (GF, VG)	7
Bitter Leaf Salad, Orange, Moscatel and Mustard Dressing (GF, VG)	7
Purple Sprouting Broccoli, Garlic, and Anchovy, Chilli, Lemon Pangrattato (GF)	8

See Boards For Daily Specials, Large Plates, Salads

DESSERTS

Warm Apple Cake, Brown Butter Poached Russet Apple, Vanilla Ice Cream	8
Chocolate and Orange Creme Catalan (GF)	8
Burnt Basque Cheesecake PX Prunes (GF)	8

Please inform our team if you have any dietary requirements or questions about the menu.

VG = Vegan, V =Vegetarian, DF = Dairy Free, GF = Gluten Free, N = Contains Nuts, VGO = Vegan on request

A discretionary 12.5% service charge will be added to the bill. This is split equally amongst our amazing team.