

The Olive Shed

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

Dishes with an * are included in our 3 for £15 deal, served 12pm- 3pm/ 5pm - 6pm Thursday- Friday

SNACKS

Marinated Olives (GF, VG,)	4
Bread & Oil (VG, DF)	5
Ibérico Jamon Croquettas (2)*	4

PLATTERS

Charcuterie - Serrano Ham, Iberico Chorizo, Iberico Salchichon, Pickles, Crostini	16
Cheese - Rosemary Cured Manchego, Picos Blue, Goat's Cheese, Crostini	15

VEGETARIAN

Hummus, Za'atar, Bread (VG, GFO)*	6
Chef's Tortilla, Aioli (GF, V, DF)*	6
Padron Peppers, Sea Salt (GF, VG)*	6
Braised Puy Lentils, Roasted Squash, Goats Cheese, Salsa Verde (GF, VGO)	8
Crispy Polenta, Wild Mushrooms, Thyme, Truffled Aioli, Mahon (GF, V)	9

MEAT

Beef & Thyme Albondigas, Bechamel, Roasted Tomato Sauce.	11
Chicken Thigh, Harissa, Honey, Roasted Red Pepper and Almond Romesco (GF, DF, N)	8
Iberico Bellota Pluma, Manzanilla Glaze (GF, DF)	14
Chorizo, Red Onion, Cider (GF, DF)*	7

FISH

Gambas - Wild Atlantic Prawns, Garlic, Olive Oil (3) (GF, DF)	12
Steamed Musselxs, White Wine, Cream, Grilled Sourdough (GFO, DFO)	14
Calamari - Crispy Squid, Lemon, Aioli (DF)(GFO)	10
Hake a la Plancha, Caramelised Shallot and Oloroso Puree, Fennel, Orange (GF)	14

SIDES

Patatas Bravas, Aioli (GF, DF, V) (Add Chorizo for £2)*	8
Paprika Salted Chips (GF, VG)*	7
Dressed Salad Leaves (GF, VG)*.	6
Cavalo Nero, Garlic, Pickled Red Chilli, Pangratatto (GFO, VG)*	7

LARGE PLATES

Sweet Potato, Harissa and Chickpea Tagine, Preserved Lemon Rice, Chickpeas (GF, VG)	18
Whole Baked Market Fish, Chips, Dressed Salad, Mojo Verde (GF, DFO)	MP
Aged Steak, Paprika Salted Chips, Dressed Salad, Peppercorn Sauce (GF, DFO)	MP

DESSERTS

Treacle Tart, Clotted Cream, Cider Caramelised Apple	8
Poached Chocolate Cake, Cardamom Creme Fraiche, Winter Berry Compote (GF)	9
Burnt Basque Cheesecake, Pedro Ximenez Soaked 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

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

COCKTAILS

Gin & Tonic - Organic Gin, Luscombe Tonic. Lemon	7
Agua de Valencia - Organic Gin, Organic Vodka, Organic Sparkling White Wine, Orange, Lime	12
Negroni - Red Vermouth, Campari, Organic Gin, Orange	10
Aperol Spritz - Aperol, Organic Prosecco, Sparkling Water	10
Sangria - RED (Brandy, Wine, Orange, Lemonade) or WHITE (Gin, Wine, Apple, Elderflower) or ROSE	10

BEER

Infinity Helles Lager, 4.6%	Pint/Half	6.30/ 3.50
Estrella Galicia, 330ml, 4.7%		6
North St. Cider, 4.8%.	Pint/Half	5.95 / 3.25
Alhambra Reserva 1925, 330ml, 6.4%		6.50
Madri Zero Alcohol, 330ml, 0.0%		5

SPARKLING

Prosecco Organic, Extra Dry, DOC (Organic, Italy) Clean, Fresh Aromatic Finish	125ml	 / 	8.95/ 33
Sparkling Brut, Pablo Claro (Organic Spain) Buttery Ripe Apricot, Grassy			8.95/ 30
White or Rose Fitz Sparkling Wine Brut NV 12.% (England) Refreshing, Light, Aperitif.			55
Nyetimber, Classic Cuvee NV 12% (England) Crisp, Dry, Brioche, Lemon, Stunning!			80

WHITE WINE

Le Serin Blanc, Cotes de Gascogne (France) Green Apple, Grapefruit	175ml	 / 	7.00 / 27
Parra Jimenez, Verdejo, DO (Organic, Spain) Ripe Fruit, Floral, Little Spice			7.50 / 29
Mas des Lauriers, Sauvignon Blanc (France) Grassy Style, Citrus, Refreshing			8.95 / 34
Rioja, Usoa de Bagordi. (Organic, Spain) Citrus, Fruity, Melon & Apple			9.00 / 35
Montclair Picpoul de Pinet (France) Citrus, Guava, Honey			9.00 / 35
Folonari Pinot Grigio (Italy) Crisp, Refreshing			7.00 / 27

RED WINE

Le Serin Rouge, Old Vine Carignan (France) Bold Fruit, Hint of Spice	175ml	 / 	7.00 / 27
Parra Jimenez, Syrah, DO (Organic, Spain) Blackberry Fruit, a Touch of Spice			7.50 / 29
Mas des Lauriers, Merlot, Syrah, I.G.P (France) Blackberry, Pear, Spice			8.95 / 34
Rioja, Usoa de Bargordi. (Organic Spain) Beautifully Clean, Soft & Juicy Berry Fruit			8.95 / 35
Santa Digna Gran Reserva, Cabernet Sauvignon (Chile) Blackcurrant, Blackberry.			7.50 / 29
Vallone, Appassimento, Salento Special Selection (Italy) Cherry, Chocolate, Ripe Plum			37

ROSE

Mas des Lauriers, Grenache, Syrah, I.G.P (France) Crisp, Strawberries, Great Aperitif	175ml	 / 	8.95 /35
Rioja, Usoa de Bagordi. (Organic, Spain) Firm Full Fruit, Ripe Berries, Easy Drinking			8.95 /35
Cap au Large' Côtes de Provence 2023, 12.5% (France) Light, Dry, Tropical Fruit			40

ORANGE WINE

'O' Gold Edition Gruñer Veltliner (Austria) Dry, Spicy, 21-days Skin Contact	175ml	 / 	9.25 /37
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SHERRY & DESSERT WINE Perfect companion to Tapas & Cheese!

Fino Piedra Luenga (Organic, Spain) Dry, Slightly Savoury. Perfect with Seafood & Olives!	50ml		5.50
PX Piedra Luenga (Organic, Spain) Gold Medal. Figs, Delicious Raisins & Caramel			5.50
Sauternes, Lions de Suduiraut, Sauvignon, Semillon (France) Marmalade, Candied Orange	50ml		8.95

SOFT DRINKS

Virgin Mojito, Mint, Ginger, Lime		8
Apple & Elderflower Sparkle		6
Organic Lemonade & Orange Spritz		6
Organic Cola, Lemonade, Ginger or Elderflower,		4.95
Apple, or Orange Juice		4.60
Frank Still/Sparkling Water (Safe water & sanitation charity, profits go to safe water projects in India.)	Sm / Lg	3.50 / 4.60