The Olive Shed is here to bring you good food, thoughtfully sourced & prepared by our experienced team, served in a relaxed & friendly atmosphere.



 $\label{eq:please} \begin{array}{l} \mbox{Please ask if you have any dietary requirements or questions about the menu.} \\ \hline \ensuremath{\textcircled{\sc op}}\xspace = \mbox{Vegan} \quad \hline \ensuremath{\textcircled{\sc op}}\xspace = \mbox{Dir}\xspace \\ \hline \ensuremath{\textcircled{\sc op}}\xspace \ \hline \ensuremath{\textcircled{\sc op}}\xspace \\ \hline \ensuremath{\textcircled{\sc op}}\xspace \ \ensuremath{\textcircled{\sc op}}\xspace \ \ensuremath{\textcircled{\sc op}}\xspace \ \ensuremath{\sc op}\xspace \ \ensuremath{\$ 

## TAPAS

We recommend 2-3 dishes per person

## **SNACKS**

Bread & Oil	£4.00
Marinated Pitted Olives	£4.00
Boquerones	£5.50
Habas Fritas - Fried Broadbean, Lemon & Chilli	£3.00



## VEGETARIAN

Chef's Tortilla, Aioli 🞯 🕑	£7.00
Crispy Hispi Cabbage, Harissa, Almonds 🚱 🌝 N	£8.50
Risoni, Bean & Basil Salad 🌀	£7.00
Spiced Hummus & Flatbread	£7.50

## FISH

Seabass Ceviche ତ	£10.00
Mussels, White Wine, Garlic, Cream 🐵	£13.50
Gambas, Wild Atlantic Prawns, Garlic, Olive Oil (3) 🞯 🕪	£11.00
Calamari - Crispy Squid, Aioli	£11.00

## MEAT

Braised Beef Short Rib, Potato Puree, Pedro Ximenez (F)	
Chicken thigh, Harissa, Honey, Aioli 🐵	
Albondigas, Pork Meatballs, Spiced Tomato 🚱	
Chorizo, Red Onion, Cider	£7.00

## CHARCUTERIE

Sliced Iberico Chorizo	£8.00
Sliced Venison Chorizo	£8.00
Serrano Ham	£8.00
Hand Carved Iberico Ham	£16.00
(Acorn Fed Iberian Ham) 50g	

## CHEESE

Cropwell Bishop	£7.50
Oloroso Sherry Cured Goats Cheese	£8.50
Rosemary Cured Manchego	£7.50

## SIDES

OIDEO	
Paprika Salted Chips	£7.00
Patatas Bravas, Aioli 🚱	£7.50
With Chorizo	£9.00
Dressed Green Salad 🔞 🞯	£6.00

# COCKTAILS AND BEER

<b>Gin &amp; Tonic</b> Organic Gin, Fentimans Tonic	£7.00
<b>Aqua de Valencia</b> Organic Gin, Organic Vodka, Organic Sparkling White Wine, Orange, Lime	£10.00
<b>Negroni</b> Red Vermouth, Campari, Organic Gin, Orange	£9.75
<b>Aperol Spritz</b> Aperol, Organic Prosecco, Soda	£9.75
<b>Shed Mule</b> Organic Golden Rum, Organic Ginger, Lime	£10.00
<b>Limoncello Spritz</b> Limoncello, Prosecco, Soda Water	£10.00
Sangria Red or White	£9.75
Infinity Helles lager 4.6% Pint £6.10 1/2 Pir	nt £3.50
Estrella Galicia 330ml 4.7%	£5.00
North St. Cider 500ml 4.8%	£5.95
Alhambra Reserva 1925 330ml 6.4%	£6.15
Estrella Galicia Zero Alcohol 250ml 0%	£5.00

# LARGE PLATES

### MAINS

Chef's Steak, Salad, Paprika Salted Chips See board Whole Market Fish, Salad, Olives, Crispy Potatoes See board

### DESSERTS

Chocolate Mousse, Maldon Sea Salt 🞯 🈡	£7.50
Basque Cheese Cake, Berry Coulis 🞯	£7.50
Tarta Santiago, Pedro Ximenez, Cream 🞯 🛚	£7.50

### AFTER DINNER CHEESE

Cropwell Bishop	£7.50
Oloroso Sherry Cured Goats Cheese	£8.50
Rosemary Cured Manchego	£7.50

A Discretionary 12.5% service charge will be added to your bill



SPARKLING	$\bigcirc \neg $	
Prosecco Extra Dry DOC (Organic, Italy) A delightful, clean, fresh wine, aromatic finish	£8.50	£32.50
Espumoso Sparkling, Finca Fabian (Organic, Spain) Fresh, Youthful	£8.25	£30.00
Espumoso Rosado, Finca Fabian Sparkling (Organic, Spain) Berries, Cream	£8.25	£30.00
WHITE WINE		
Réserve St. Martin, Chardonnay Pays d'Oc Apple, Pear, Citrus	£5.95	£24.00
Parra Jimenez, Verdejo, Do (Organic, Spain) Ripe fruit, floral aspects, a little spice	£7.10	£27.00
Mas des Lauriers, Sauvignon Blanc (France) Grassy style, Citrus, refreshing	£8.10	£30.00
Rioja Blanco Noemus (Organic, Spain) Clear, Fruity, Melon & Apple	£7.95	£29.95
Picpoul de Pinet, Mas Saint Laurent (France) Grapefruit & lime, seriously sophisticated		£35.00
Recchia Pinot Grigio 2019 (Italy) Pear & Honey, perfect aperitif, or with Shellfish	£6.75	£26.00
RED WINE		
Réserve St. Martin, Malbec Grapefruit & Lime, sophisticated	£5.95	£24.00
Parra Jimenez, Syrah, Do (Organic, Spain) Blackberry fruit & a touch of spice	£7.10	£27.00
Mas des Lauriers, Merlot, Syrah, I.G.P (France) Blackberry, Pear, Spice	£8.10	£30.00
Rioja, Usoa de Bargordi (Organic Spain) Beautifully clean, soft juicy berry fruit	£8.50	£31.00
Bourgogne, Pinot Noir J. B. Jessiaume Raspberry, Cherry, Great Burgundy!		£49.95
Santa Digna Gran Reserva, Cabernet Sauvignon Blackcurrant, Blackberry, Plum	£7.50	£29.00
ORANGE WINE	τ, t	
	[ <b>]</b> → £8.60	£34.00
O Gold Edition Grüner Veltliner (Austria, Winzer Krems) Dry, Spicy, 21 days Skin Contact	10.00	£34.00
SHERRY & DESSERT WINE Perfect companion to Tapas & Che	ese!	
Fino Piedra Luenga (Organic, Spain) Dry, slightly savoury, perfect with seafood & olives!	£5.00	
PX Piedra Luenga (Organic, Spain) Gold Medal, figs, delicious raisins & caramel	£5.00	
Pascali Rojo Vermouth Artesano 15% Limited Production, full of beautiful aromas	£5.00	
Sauternes, Lions de Suduiraut (Bordeaux, France) Sauvignon, Semillon, Marmalade, Candied Orange	£7.95/75	ml £49.00
ROSE		
Mas des Lauriers, Grenache, Syrah, I.G.P (France) Crisp, Strawberries, Great as an Aperitif	£8.50	£31.00
Rioja, Usoa de Bagordi, DO (Organic, Spain) Firm full fruit, & ripe berries. Easy drinking	£8.00	£32.00
SOFT DRINKS		
Virgin Mojito, Mint, Ginger, Lime		£5.00
Apple & Elderflower Sparkle		£4.50
Organic Cola, Lemonade, Ginger or Elderflower		£3.75
Apple, or Orange Juice		£3.00
Organic Lemonade & Orange Spritz	000	£4.50
	£3.00 / La	ge ±4.25
Frank Water is a safe water and sanitation charity, ethically sourced & profits go to clean water projects in India		
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