



The Olive Shed  
Feasting Menu 2025  
Served on Sharing Platters

£35 per person

To Start

Sourdough (VG) (GF Bread on request)

Marinated Pitted Olives (VG, GF)

To Share

Iberico Jamon Croquettas, Aioli

Roasted Squash, Braised Puy Lentils, Salsa Verde (V)

Charcuterie, Marinated & Pickled Vegetables, Crostini

Baked Peeled Prawns in Garlic Oil, Herb Gratin

Roast Chicken Thigh, Harissa, Honey, Tzatziki (GF)

Olive Shed Tortilla & Aioli (GF)

Hummus, Zaatar (GF, VG)

Patatas Bravas, Aioli (GF)

To Finish

Burnt Basque Cheesecake, Pedro Ximenez Soaked Prunes (GF)

VG= Vegan, GF = Gluten Free

We are a small restaurant with a capacity of 48 guests, our largest table size is 16. We endeavour to sit guests on the same table and in the same area, where possible. We do require a £20 deposit for tables of 8 and more. Please confirm dietary requirements when confirming final numbers. Vegetarians & vegans will be offered a plated alternative dish where appropriate. Should your guest numbers decrease on the day, we regret that the per person deposit will be taken. 2.5hr sitting time allocation

A discretionary service charge of 12.5% will be added to the final bill.

