



The Olive Shed
Feasting Menu Summer 2026
Served on Sharing Platters

£37 per person

To Start

Sourdough (VG) (GF Bread on request)
Marinated Pitted Olives (VG, GF)

To Share

Ibèrico Jamon Croquettes, Aioli
Moroccan Topped Hummus, Zaatar (VG)
Garlic & Herb Roasted Chicken Thigh, Strained Yogurt, Mojo Verde (GF)
Heritage Tomato, Cherry Tomatoes, Crouton, Moscatel Dressing (VG)
Baked Peeled Prawns in Garlic Oil, Herb Gratin
Olive Shed Tortilla & Aioli (GF)
Patatas Bravas, Aioli (GF)
Dressed Mixed Leaves (GF, VG)

To Finish

Burnt Basque Cheesecake, Pedro Ximenez Soaked Prunes (GF)

Extras

Gambas - Wild Atlantic Prawn, Garlic, Oil £3.75 each
Cheese Selection, Biscuits, Chutney to 2 share £15

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. IMPORTANT- 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

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

