



Christmas Feasting Menu

Lunch - £19.95

Organic Sparkling White or Rose Wine £5
Minced Pie Manhattan £8
Mulled Wine Bellini £8

Bread with Balsamic Oil - Marinated Pitted Olives - Whole Harissa Gordal Olives £3.75 each

Mixed Mezze Sharing Platters

Rice Stuffed Vine leaves, Hummus & Flatbread, Beetroot Borani & Picos (Vegan)

Mains

Harissa Spiced Chicken with Honey & Aioli
Mushroom, Chestnut & Thyme Wellington (Vegan)
Confit Pork Belly, Burnt Apple & Crispy Sage
Pan-Fried Hake, Crayfish & Caper Butter

Sides

Roast Potatoes with Chorizo (or without)
Pan-Roasted Parsnips & Carrots with Cumin Butter

Desserts

Chocolate Truffles & Salt Caramel Fudge
Rose Water Toasted Marshmallow
Boozy Mince Pie



Dishes may contain nuts, please advise your server of any allergies.
Please ask if you have any dietary requirements or questions about the menu.
A Discretionary 10% will be added to your bill.
= Vegetarian = Gluten Free = Dairy Free = Vegan = Vegan on request



SPARKLING

	125ML	BTL
Prosecco Frizzante Bacaro DOC (Organic, Italy) Dry & fruity, Perfect Aperitif!	£7.25	£29
Espumoso Sparkling, Finca Fabian (Organic, Spain) Fresh, Youthful	£6.50	£26
Espumoso Rosado, Finca Fabian Sparkling (Organic) Berries, Cream	£6.50	£26

WHITE WINE

	175ML	BTL
Parra Jimenez, Verdejo, Do 2013 (Organic, Spain) Ripe fruit, floral aspects, a little spice	£6.15	£19
Mas des Lauriers, Sauvignon Blanc, 2012 (France) Grassy style, verve & vivacity, refreshing	£6.50	£22
Rioja Blanco Noemus 2015 (Organic, Spain) Clear, Fruity, Melon & Apple	£7.10	£27
Picpoul de Pinet, Mas Saint Laurent 2014 (France) Grapefruit & lime, seriously sophisticated	£7.85	£29
Inzolia 2011 (Organic, Italy) Ripe pear, apricots with lemon, Well balanced & fresh	£7.00	£24
Viognier DO (Biodynamic, Spain) Stunning, Lime & Tropical Fruit		£25
Vinho Verde, Albarino 2011 (Portugal) An Olive Shed favorite, really refreshing with a slight spritz	£7.75	£26
Sancerre, 'La Reine Blanche' 2011 (France) Beautifully crafted, fruit & minerals. Exceptional!		£38

RED WINE

	175ML	BTL
Parra Jimenez, Syrah, Do 2013 (Organic, Spain) Blackberry fruit & a touch of spice	£6.15	£19
Mas des Lauriers, Syrah, Merlot I.G.P 2013 (France) Wonderfully soft & generous blend	£6.50	£22
Rioja, Usoa de Bargordi (Organic Spain) Beautifully, clean, soft juicy berry fruit	£7.25	£26
Montepulciano d'Abruzzo DOC 2013 (Organic, Italy) A quaffable juicy wine, with depth	£7.00	£23
Pinot Noir, Domaine la Colombette 2013 (France) Lighter style, fruity, supple & smooth		£30
Passo Antico, Vicchie Vigne, Cannonau, Carignano, Bovale Sardo, intense cherries	£7.00	£26
Chateau Grand Caumont, Cuvee Speciale, Corbieres 2013 (France) Ripe blackberry Stunning!	£7.75	£28
Barbera d'Asti Superiore, Ca Bianca Italy, Sweet spiced notes, red fruits.		£27
Priorat Fina A Vuit DOQ 2013 Grenache (Organic, Spain) Warm spice & berries, deeply satisfying		£36

ROSE

	175ML	BTL
Mas des Lauriers, Grenache, Syrah, I.G.P 2013 (France) Crisp, strawberries. Great as an Aperitif	£7.50	£24
Rioja, Usoa de Bagordi, DO 2013 (Organic, Spain) Firm full fruit, & ripe berries. Easy drinking	£7.50	£24

SHERRY

	50ML
Fino Piedra Luenga (Organic, Spain) Dry, slightly savoury, perfect with seafood, & olives!	£5.00
PX Piedra Luenga (Organic, Spain) Sun ripened fruit & figs, delicious raisins & caramel	£5.00

COCKTAILS & SPIRITS

Minced Pie Manhattan Whisky, Vermouth & Bitters, with Mince pie	£8
Mulled Wine Belini Organic Sparkling wine, Spiced Fruit Puree	£8
Olive Shed Mule Golden Rum, Lime & Ginger Beer	£8
G&T Organic Juniper Gin (25ml) & Fentimens Tonic	£5
Organic Spirits, Vodka Utkins UK5, Juniper Gin, Papagayo Golden or White Rum	

BEERS & CIDERS

Estrella Galicia 4.7% (330ml)	£4.25
Alhambra Reserva 6.4% (330ml)	£5.00
Bath Ales Gem, Premium Amber Ale 4.8%	£5.00
Honey's Midford Cider with a Sparkle 5.9%	£5.25

SOFT DRINKS

Apple Sparkle, Apple & Elderflower	£4.50
Apple, Orange Juice	£2.25
Organic Sparkling Cola or Lemonade	£2.55
Organic Sparkling Ginger or Elderflower	£2.55
Fentimens Tonic	£2.00
Still / Sparkling Water	Small £2.25 Large £3.50