

A la carte menu

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Stuzzichini Appetizer

Antipasto All'Italiana (For two) Finely-sliced cured meat selection, Grana Padano shavings, Carasau bread	14
Olive Mixed olives selection	3.5
Pane e olio Rustic bread selection, Extra-Virgin olive oil and balsamic vinegar	3.5
"Olives" bruschetta Tomato pesto, creamy burrata cheese, Parma ham	8.5
Bruschetta al pomodoro Toasted ciabatta, vine tomatoes, basil, garlic	6.5
Insalata mista Mixed leaves, spring onion, fennel, dry cherry tomato, radish	4
Patate arrosto Herb roasted new potatoes	4
Spinaci spadellati, scalogno e scamorza Sautéed spinach, shallots and scamorza cheese	4
Broccoli calabresi stufati, aglio e peperoncino Pan-roasted tender stem broccoli, garlic and chilli	5
Rucola e Grana Padano Rocket leaves, Grana Padano and balsamic glaze	4

Contorni Sides

Antipasti Starters

Zuppa del Giorno Soup of the day - Please ask your waiter for details	6.5
Insalatone "Olives" Quinoa, chia seeds, parsley, asparagus, green beans, pine nuts, seasonal leaves	9.5
Crocchetta di vitello, carciofi, Kumquats e balsamico Veal croquette, artichoke, kumquat and balsamic	11.5
Burrata, coulis di pomodorini, mollicata Creamy burrata cheese, datterini tomatoes coulis, breadcrumbs	10.5
Carpaccio di manzo scottato al tartufo Seared Scottish beef carpaccio served with celeriac, capers, rocket leaves, Grana Padano shavings, lemon and fresh truffle dressing	14
Tonno, sedano arance e sesamo Cured tuna carpaccio, celery, oranges and sesame seeds	13
Frittura di calamari, gamberi e merluzzo Deep fried calamari, prawns and cod with roast garlic dip and crispy kale	13

Pasta e Risotto Pasta and Risotto

Lasagna di manzo Homemade lasagna with beef ragoût, mozzarella and Grana Padano sauce	16
Ravioli di spinaci e ricotta al burro erbe Spinach and ricotta ravioli with butter herbs	11
Linguine con gamberi, carciofi e scorza di limone Homemade linguine, prawns, artichoke and lemon zest	13.5
Gnocchetti di semola con fave, piselli, asparagi, pomodorini, pecorino e menta Homemade semola gnocchi with broad beans, peas, asparagus, cherry tomatoes, mint and pecorino cheese	12.5
Risotto ai ai frutti di mare e rucola Seafood risotto with rocket pesto	15
Fusilli con ragu di agnello Homemade fusilli with lamb ragout	14
Tagliatelle al nero di seppia con astice Black ink tagliatelle with lobster, chili, garlic, cherry tomatoes and basil	25.5

Pesce e Carne Fish and Meat

Filetto di salmone, endivia e olive nere Roasted salmon fillet, braised cicory, black olives	19.5
Maiale croccante con mele e marmellata di cipolle Oven-baked pork collar and belly served with caramelised apple and red onion marmalade	19.5
Tonno scottato, Insalata di finocchi melograno e salicornia, salsa agrodolce ai capperi Tuna, fennel, pomegranate and samphire salad, sweet and sour sauce with capers	21.5
Costolette di agnello in crosta di mandorle, farro, caviale di melanzane e olio alla menta Almond crusted lamb cutlet, spelt, aubergine puree and mint oil	24.5
Tagliata di manzo Grilled aged rib-eye steak served with watercress salad, balsamic onions and juniper berry dip	28.5
Petto d'anatra arrosto, fagiolini e salsa alle prugne Roasted duck breast, green beans and prunes sauce	19.5
Grigliata mista di pesce Mixed grilled fish served with seasonal salad - Our fish selection changes daily please ask your waiter for today's offering	26
Merluzzo al forno, bok choy, chorizo e peperoni Baked cod fillet, bok choy, chorizo and red pepper coulis	20.5

AA Rosette 2010-19 for culinary excellence

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

Our recipes are subject to change; therefore you are advised to check allergen information on every visit.

All prices are GBP inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill. (Apr. 19)





Lunch Special

Antipasti Starters

Zuppa del giorno
Soup of the day - please ask your waiter for details

Insalata di endivia, pere, gorgonzola e noci
Chicory salad with red wine poached pears, gorgonzola and walnuts

Crocchetta di vitello, insalata e balsamico
Veal croquette, mix salad and balsamic

Primi e Secondi Main Course

Merluzzo con insalatina
Pan-roasted cod fillet with mixed leaves

Gnocchetti di semola con fave, piselli, asparagi, pecorino e menta
Homemade semola gnocchi with broad beans, peas, mint and pecorino cheese

Petto di pollo alla griglia
Grilled chicken paillard, seasonal vegetables

Lasagna di manzo
Homemade lasagna, beef ragoût, mozzarella, Grana Padano sauce

Dolci Desserts

Tortino di mandorle e pere con salsa al cioccolato
Almond and pear short cake with chocolate sauce

Carpaccio di ananas con sorbetto al cocco
Pineapple carpaccio with coconut sorbet

2 Courses (12:00pm - 3.00pm):

11.95

Pre-Theatre

3 Courses (12:00pm - 3.00pm):

15.95

Antipasti Starters

Carpaccio di salmone, avocado e crescione
Salmon carpaccio, avocado lemon and watercress

Crocchetta di vitello, insalata e balsamico
Veal croquette, mix salad and balsamic

Insalata di endivia, pere, gorgonzola e noci
Chicory salad with red wine poached pears, gorgonzola and walnuts

Primi e Secondi Main Course

Ravioli di spinaci e ricotta al burro erbe
Spinach and ricotta ravioli with coconut sorbet

Merluzzo al forno, bok choy, chorizo e peperoni
Baked cod fillet, bok choy, chorizo and red pepper coulis

Pancia di maiale arrosto
Grilled pork belly, seasonal vegetables

Dolci Desserts

Tortino di mandorle e pere con salsa al cioccolato
Almond and pear short cake chocolate sauce

Carpaccio di ananas
Pineapple carpaccio with coconut sorbet

Panna cotta con composta di rabarbaro, fava di miele croccante
Panna cotta, rhubarb compote crunchy honeycomb

2 courses (12:00pm - 6:30pm):

16

Including 1/2 bottle House Wine

24



3 courses (12:00pm - 6:30pm):
Including 1/2 bottle House Wine

19

27



The ultimate escape to Italy

Here at Olives Restaurant and Bar we aim to deliver authentic Italian inspired dishes in an elegant environment suitable for all. Our lovingly prepared menu will guide you around Italy with chef Davide's own unique take on the Italian classics where fresh produce, passion and love are the core ingredients.

Fascinated by a world filled with wonderful aromas, vibrant colours and heart-warming tastes, Davide's passion for quality Italian food will take you on a culinary journey.

Transporting you to Italy, if only for a few hours.