

A la carte menu

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Stuzzichini

Olive	
Mixed olives selection	4
Pane e olio	
Rustic bread selection, Extra-Virgin olive oil and balsamic vinegar	4
Bruschetta al pomodoro	
Toasted ciabatta, vine tomatoes, basil, garlic	6
“Olives” bruschetta	
Tomato pesto, creamy burrata cheese, parma ham	9
Antipasto All’Italiana (For two)	
Finely-sliced cured meat selection, Grana Padano chunks, tomato bruschetta and home-made pickles with Carasau bread	22

Contorni

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 calabrese stufati, aglio e peperoncino	
Pan-roasted tender stem broccoli, garlic and chilli	5
Rucola e Grana Padano	
Rocket leaves, Grana Padano and balsamic glaze	5

Antipasti

Zuppa del Giorno	
Soup of the day – Please ask your waiter for details	6
Insalata di asparagi, ricotta di bufala, acciughe	
Asparagus salad, buffalo ricotta, anchovies	12
Duo di quaglia, carciofi e funghi all'agro	
Duo of quail: pan roasted breast and crispy leg, artichokes, pickled wild mushrooms	12
Crema di burrata, piselli e menta, pomodori secchi	
Creamy burrata cheese, peas and mint sauce, dried plum tomato	12
Carpaccio di manzo scottato al tartufo	
Seared Scottish beef carpaccio served with celeriac, capers, rocket leaves, Grana Padano shavings, lemon and fresh truffle dressing	12
Crudo di salmone curato alla barbabietola, insalata di melograno, condimento agli agrumi, crema di mango	
Beetroot home-cured salmon, pomegranate salad, citrus dressing, mango coulis	13
Frittura di calamari, gamberi e merluzzo	
Deep fried calamari, prawns and cod with roast garlic dip and crispy spring green	15

Pasta e Risotto

Ravioli di robiola e rucola, con piselli e fave	
Robiola cheese and rocket ravioli with peas and broad beans	12
Caserecce con vongole e carciofi	
Homemade caserecce with clams and artichokes	16
Tagliolini al sugo di pesce	
Homemade buckwheat tagliolini with mixed fish sauce	15
Lasagna di manzo	
Homemade lasagna with beef ragoût, mozzarella and Grana Padano sauce	15
Tagliatelle di spinaci con granchio e astice	
Homemade spinach tagliatelle with crab, lobster, garlic, chilli and parsley	24
Gnocchetti allo zafferano, salsiccia e broccoli	
Homemade saffron gnocchetti, Italian pork sausages and tender stem broccoli	14
Risotto, asparagi, crema di tartufo nero	
Risotto, asparagus, black truffle puree	16

Pesce e Carne

Filetto di salmone, crema di finocchi, olio alla vaniglia	
Pan-roasted salmon fillet, fennel puree, vanilla oil	20
Maiale croccante con mele e marmellata di cipolle	
Oven-baked pork collar and belly served with caramelised apple and red onion marmalade	20
Filetto di Ombrina, casseruola di carciofi, patate e olive	
Oven roasted stone bass, artichokes, potato and olive casserole	24
Costolette di agnello, cous cous allo zafferano, capponata di verdure, salsa di lavanda e miele	
Lamb chops, saffron cous cous, vegetables capponata, lavender and honey sauce	26
Tagliata di manzo	
Grilled aged rib-eye steak served with watercress salad, balsamic onions and juniper berry dip	25
Guancia di Vitello, con patate schiacciate, salsa alle prugne	
Braised Veal cheek, crushed potato and spinach, prunes sauce	24
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
Filetto di merluzzo al forno con ragù di chorizo, asparagi, piselli e fave	
Baked cod fillet with chorizo, asparagus, peas and broad beans ragoût	22

AA Rosette 2010-18 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.18)



Lunch Special

Antipasti

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

Insalata di pollo, verdure in agrodolce, maionese alle nocciole
Chicken salad, pickled vegetables, hazelnut mayonnaise

Insalata di aringa con uova, codimento alla mostrada
Kipper, mixed leaves, eggs, mustard dressing

Primi e Secondi

Sea trout con insalatina
Pan-roasted sea trout fillet with mixed leaves

Caserecce al pesto di rucola
Homemade caserecce, rocket pesto

Pancia di maiale alla griglia
Grilled pork belly with pickled celeriac, spring onion, dry tomatoes

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

Dolci

Torta di polenta, madorle e cioccolato
Almond and chocolate sponge cake

Ananas speziata e caramellata con sorbetto al cocco
Spiced and caramelised pineapple with coconut sorbet

Pre-Theatre

Antipasti

Insalata di aringa con uova, codimento alla mostrada
Kipper, mixed leaves, eggs, mustard dressing

Bruschetta, burrata, pesto di pomodoro
Toasted ciabatta, creamy mozzarella, tomato pesto

Insalata di pollo, verdure in agrodolce, maionese alle nocciole
Chicken salad, pickled vegetables, hazelnut mayonnaise

Primi e Secondi

Ravioli di robiola e rucola, burro, erbe
Robiola cheese and rocket ravioli, butter, herbs

Sea trout, crema di finocchi, insalatina
Pan-roasted sea trout fillet, fennel puree, mixed leaves

Straccetti di manzo, broccoli, aglio e peperoncino
Pan-seared beef straccetti, broccoli, garlic and chilli

Dolci

Torta di polenta, madorle e cioccolato
Almond and chocolate sponge cake

Ananas speziata e caramellata con sorbetto al cocco
Spiced and caramelised pineapple with coconut sorbet

Crema Catalana
White chocolate and lavender Crème Brûlée

		2 courses (12:00pm – 6:30pm):	16
		Including 1/2 bottle House Wine	24
2 Courses (12:00pm – 3.00pm):	9.95	3 courses (12:00pm – 6:30pm):	19
3 Courses (12:00pm – 3.00pm):	13.95	Including 1/2 bottle House Wine	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.