

the
olive
shed

The Olive Shed is here to bring you good food, thoughtfully sourced & prepared by our experienced team, served in a relaxed & friendly atmosphere.

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.

GF = Gluten Free DF = Dairy Free VG = Vegan

TAPAS KITCHEN

We recommend 2 - 3 per person

Bread with Balsamic & Oil	£3.50
Marinated Pitted Olives	£3.50
Whole Gordal Olives	£3.75
Glass of Organic Fino Sherry (50ml)	£4.50

VEGETARIAN & VEGAN

Spanish Potato Tortilla with Aioli	£5.50	GF
Flatbread – Trio of Dips	£6.95	DF VG
Zesty Rice Stuffed Vine Leaves	£4.95	DF GF VG
Charred Scallions with Romesco	£5.00	DF VG
Courgette, Hazelnut, Lemon, & Goats Curd	£6.00	GF
Aubergine, Pomegranate, & Mollasses	£5.00	DF GF VG
Patatas Bravas	£4.50	GF

Recommended Wine Accompaniment - Inzolia

MEAT

Chicken, Morcilla, & Butter Bean Fabada	£6.50	DF GF
Braised Lamb Shoulder, Cumin, Dates, Capers	£7.00	GF
Hot Mini Chorizo, Onion & Chickpea	£5.95	GF on request
Fennel Cured Belly Pork, & Braised Gem	£7.00	DF GF
Patatas Bravas with Chorizo	£5.95	GF

Recommended Wine Accompaniment - Montepulciano

FISH

Smoked Mackerel with Pickled Tomatoes	£7.00	GF DF
Gambas - Wild Atlantic Prawns, Lemon. Garlic	£8.75	GF
Salt Fish Fritters with Aioli	£6.50	GF DF
Hake with Salsa Verde	£7.00	GF
Potted Brown Shrimp	£7.00	

Recommended Wine Accompaniment - Picpoul de Pinet

SIDES

Paprika Salted Chips, Sumac Roasted Potatoes, Pan Fried Vegetables, Mixed Leaf Salad	£3.60	All GF
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each



TAPAS PLATTER

To share as starter or main for 1
12pm - 10pm

FISH PLATTER	Gambas, Smoked Mackerel, Salmon Pate, Anchovies & Bread	£21.95
VEG PLATTER	Tortilla, Vine Leaves, Feta Pepper, Hummus, Olives, Pickle & Bread	£17.95
CHEESE PLATTER	Manchego, Cheddar, Cropwell Bishop, Goats Cheese & Biscuits	£12.00
MEAT PLATTER	Jamon, Iberico Chorizo, Mixed Cured Meat, Pickles & Bread	£18.95

MAIN KITCHEN

12pm - 10pm

Glass of Organic Finca Fabian Sparkling Wine	£6.50
Organic Juniper Gin & Fentimans Tonic (25ml)	£5.00

LARGE PLATES

Whole Baked Fish with Roasted Baby Potatoes & Leaf Salad	see board	GF
Bulgar Wheat, Butternut Squash, Charred Onion & Orange	£13.95	DF VG
Pan Fried Hake, Sumac Potatoes, Spinach, Almonds & Currants	£15.95	GF
Pan Fried 35 day Aged Steak, Chilli Butter, Smoked Tomato Salad & Chips	see board	GF

OCEAN & EARTH PLATTER *(PERFECT TO SHARE)*

Whole Baked Market Fish, Aged Ribeye Steak, Gambas, Salad & Potatoes	£40.00	GF
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Recommended Wine Accompaniment - Pinot Nior

SIDES

Paprika Salted Chips, Pan Fried Vegetables, Sumuc Roast Potatoes, Patatas Bravas, Mixed Leaf Salad	£3.60
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each

DESSERTS

Choclote Marquise, Salt Caramel & Milk Soil	£6.50	
Lemon Curd Tart, with Raspberries	£6.50	
Baked White Chocolate Cheese Cake with Compote	£6.95	
Crème Catalana with Date Compote	£5.00	GF
Chocolate tart- lemon curd tart & raspberry	£6.00	

Recommended Wine Accompaniment - **PX Piedra Luenga** (Organic, Spain) Gold Medal Winner

Cheese Platter	£12.00
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SPARKLING

Prosecco Frizzante Sora Loc DOC (Organic, Italy) *Dry & fruity, Perfect Aperitif!*

Espumoso Sparkling, Finca Fabian (Organic, Spain) *Fresh, Youthful*

Espumoso Rosado, Finca Fabian Sparkling (Organic) *Berries, Cream*

Brut Cava, Petit y Albet (Organic, France) *Crisp, Apple & Melon*

WHITE WINE

Parra Jimenez, Verdejo, Do 2016 (Organic, Spain) *Ripe fruit, floral aspects, a little spice*

Mas des Lauriers, Sauvignon Blanc, 2016 (France) *Grassy style, verve & vivacity, refreshing*

Sancerre, 'La Reine Blanche' 2015 (France) *Beautifully crafted, fruit & minerals. Exceptional!*

Viognier DO PUNCTUM (Biodynamic, Spain) *Stunning, Lime & Tropical Fruit*

Rioja Blanco Noemus 2016 (Organic, Spain) *Clear, Fruity, Melon & Apple*

Picpoul de Pinet, Mas Saint Laurent 2016 (France) *Grapefruit & lime, seriously sophisticated*

Inzolia 2015 (Organic, Italy) *Ripe pear, apricots with lemon, Well balanced & fresh*

Vinho Verde, Albarino 2011 (Portugal) *An Olive Shed favorite, really refreshing with a slight spritz*

RED WINE

Parra Jimenez, Syrah, Do 2016 (Organic, Spain) *Blackberry fruit & a touch of spice*

Mas des Lauriers, Syrah, Merlot I.G.P 2016 (France) *Wonderfully soft & generous blend*

Rioja, Usoa de Bargordi (Organic Spain) 2016 *Beautifully, clean, soft juicy berry fruit*

Montepulciano d'Abruzzo DOC 2015 (Organic, Italy) *A quaffable juicy wine, with depth*

Pinot Noir, Domaine la Colombette 2015 (France) *Lighter style, fruity, supple & smooth*

Chateau Grand Caumont, Cuvee Speciale, Corbieres 2013 (France) *Ripe blackberry Stunning!*

Plutone Piedrosso, 2011 (Italy) *Deep ruby red, ample black cherry notes. Amazing value!*

Priorat Fina A Vuit DOQ 2013 Grenache (Organic, Spain) *Warm spice & berries, deeply satisfying*

ROSE

Mas des Lauriers, Grenache, Syrah, I.G.P 2016 (France) *Crisp, strawberries. Great as an Aperitif*

Rioja, Usoa de Bagordi, DO 2015 (Organic, Spain) *Firm full fruit, & ripe berries. Easy drinking*

SHERRY

Fino Piedra Luenga (Organic, Spain) *Dry, slightly savoury, perfect with seafood, & olives!*

PX Piedra Luenga (Organic, Spain) *Gold Medal Winner, Sun ripened fruit & figs, delicious raisins & caramel*

125ML

£7.25

£6.50

£6.50

BTL

£29

£26

£26

£35

175ML

£6.10

£6.50

£6.75

£7.75

£7.00

£7.75

BTL

£19

£21

£38

£25

£24

£29

£24

£26

175ML

£6.10

£6.50

£7.25

£7

£7.75

BTL

£19

£21

£25

£23

£30

£28

£32

£38

175ML

£7

£7.50

BTL

£22

£23

50ML

£4.50

£4.50

BTL

£35

£35

APERITIF

Ruby Cuby

Rhubarb & Custard Vodka, Sparkling Elderflower £8

Olive Shed Mule

Organic Vodka, Ginger Beer & Lime £8

Pump up the Jam

Raspberry Gin, Lime, Sparkling Wine £8

G&T

Organic Gin 25ml & Fentimans Tonic £5

Organic Papagayo Rum

Golden or White Rum 25ml £3

White or Red Sangria

Glass £7 - Litre Jug £22

BEERS & CIDERS

Estrella Galicia 4.7%

£4

Alhambra Reserva 6.4%

£4.75

Bath Gem 4.8%

£4.70

Honey's Midford Cider 5.9%

£4.75

Free Damm Zero Alcohol 0%

£3.50

SOFT DRINKS

Apple, Orange or Cranberry Juice

£2.25

Organic Sparkling:

Cola, Lemonade, Ginger or Elderflower

£2.55

Frank Still / Sparkling Water

Small £2.25 Large £3.50

Frank Water is a safe water and sanitation charity, ethically sourced & profits go to clean water projects in India

