

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.

Ⓥ = Vegetarian Ⓦ = Gluten Free Ⓣ = Dairy Free

ⓋⓌ = Vegan Ⓦ* = Vegan on request

TAPAS KITCHEN

We recommend 2 - 3 per person

Bread with Balsamic & Oil	£3.60
Marinated Pitted Olives	£3.60
Whole Gordal Olives	£3.75
Glass of Organic Fino Sherry (50ml)	£5.00

VEGETARIAN & VEGAN

Spanish Potato Tortilla with Aioli	£5.95	Ⓦ
Flatbread & Dip	£6.95	Ⓣ ⓌⓌ
Zesty Rice Stuffed Vine Leaves	£4.95	Ⓣ Ⓦ ⓌⓌ
Roast Squash, Feta, Sage	£6.50	Ⓣ
Sumac Roast Cauliflower, Almond & Pomegranate	£6.00	Ⓦ
Padron Peppers & Halloumi	£5.75	Ⓣ Ⓦ ⓌⓌ
Patatas Bravas	£4.50	Ⓣ

Recommended Wine Accompaniment - Inzolia

MEAT

Ox Cheek, Jerusalem Artichoke & Mushroom	£8.00	Ⓣ Ⓦ
Braised Lamb Shoulder, Cumin, Dates, Capers	£7.00	Ⓦ
Hot Mini Chorizo, Onion & Chickpea	£5.95	Ⓦ on request
Albondigas with Goats Cheese	£7.00	Ⓣ Ⓦ
Patatas Bravas with Chorizo	£5.95	Ⓣ

Recommended Wine Accompaniment - Montepulciano

FISH

Smoked Mackerel with Rhubarb & Horseradish	£7.00	Ⓦ Ⓣ
Gambas - Wild Atlantic Prawns, Lemon, Garlic	£8.95	Ⓦ
Salt Fish Fritters with Aioli	£6.75	Ⓦ Ⓣ
Hake with Romesco	£7.00	Ⓦ
Mussels with Garlic, Cream, & White Wine Sauce	£8.25	

Recommended Wine Accompaniment - Picpoul de Pinet

SIDES

Paprika Salted Chips, Sumac Roasted Potatoes, Pan Fried Vegetables, Mixed Leaf Salad	£3.95 each	All GF
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TAPAS PLATTER

To share as starter or main for 1

12pm - 10pm

FISH PLATTER	Gambas, Smoked Mackerel, Fritters, Anchovies & Bread	£19.95
VEG PLATTER	Tortilla, Vine Leaves, Feta Pepper, Hummus, Olives, Pickle & Bread	£17.95
CHEESEPLATTER	Selection of European Cheeses, Chutney & 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 Roast Baby Potatoes & Leaf Salad	see board	Ⓦ
Mediterranean Fish Stew with Saffron Aioli	£17.95	Ⓣ ⓌⓌ
Spiced Vegetable, Chickpea Tagine with Bulgar Wheat, Preserved Lemons	£14.95	Ⓦ
Chargrilled 35 day Aged Steak, Cafe de Paris Butter, Crispy Shallots, Salad & Chips	see board	Ⓦ

SIDES

Paprika Salted Chips, Pan Fried Vegetables, Sumac Roast Potatoes, Mixed Leaf Salad	£3.95 each	Ⓦ
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DESSERTS

Chocolate Marquise, Salt Caramel & Milk Soil	£6.95
Orange and Almond Tart with Crème Fraiche	£6.50
Buttermilk Panna Cotta, Rhubarb & Oats	£6.95
Crème Catalana with Compote	£5.25

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	BTL
£7.25	£29
£6.50	£26
£6.50	£26
	£35

175ML	BTL
£6.10	£19
£6.50	£21
	£38
	£25
£6.75	£24
£7.75	£29
£7.00	£24
£7.75	£26

175ML	BTL
£6.10	£19
£6.50	£21
£7.25	£25
£7	£23
	£30
£7.75	£28
	£32
	£38

175ML	BTL
£7	£22
£7.50	£23

50ML	BTL
£4.50	£35
£4.50	£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%
£5

Bath Gem 4.8%
£4.95

Honey's Midford Cider 5.9%
£4.95

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*

