

Lunch @ The Olive Garden

Starters

Loundza and Halloumi £6.25 grilled Cypriot smoked pork loin and sheep's milk cheese with grilled cherry tomatoes, served with flatbread (GF-A)	Stilton Mushrooms £4.25 Mushrooms baked in a rich stilton sauce (V)	Prawn and Crayfish Salad £5.25 lettuce, tomato and cucumber topped with cocktail prawns, crayfish, garlic croutons and a Caesar dressing
Homemade Soup £3.95 With woodland mushrooms and asparagus (GF, V)	Taramasalata £5.25 traditional dip of smoked cod roe, olive oil and lemon served with flatbread	Tiger Prawns £6.95 grilled butterflied tiger prawns with garlic butter (GF)
Mixed Olives £3.50 variety of olives, marinated in Olive Garden oil (VN, GF)	Garlic Dough Balls £4.75 Stuffed with mozzarella and served with balsamic glaze (V)	Smoked Turkey Bruchetta With red onion marmalade and smoked cheddar (GF-A)
Chicken and Ribs £8.75 chargrilled breast of chicken and barbecue pork ribs served with chips and salad (GF)	Homemade Red Pepper Houmous £4.95 served with flatbread (VN, GF-A)	
Chicken Raphael £8.95 lightly breaded chicken breast topped with onion marmalade and smoked cheddar, served with chips and salad	Beef Stifado £12.75 casserole of tender beef sautéed with shallots, spiced with cinnamon and baked red wine served with rice pilaf and roasted vegetables(GF)	Crab Imperial Salad (GF) £8.25 baked crab with spring onions, shrimp, melted cheddar and dijon mustard
Lemon Chicken Pilaf £8.75 lemon chicken served with cracked wheat, vermicelli noodles, chick peas and Mediterranean vegetables dressed with mint and yogurt	Lamb Mousakka £12.75 braised lamb in a rich tomato sauce, layered with aubergine, courgette and potatoes, topped with cheese sauce with roasted potatoes and roasted vegetables(GF)	Honey Glazed Salmon Salad £7.50 fillet of salmon, glazed with honey and lime on a bed of mixed leaves, tomato, cucumber, red onion and new potatoes with a honey & soy dressing (GF)
Filleta Brizolas £ 8oz fillet steak served with Lyonnaise potatoes, a panache of peas and beans, mushroom wellington and a madeira reduction	Lamb Kleftikon £16.25 slow baked lamb seasoned with cumin, cinnamon and garlic, served with a lemony jus with roasted potatoes and roasted vegetables (GF)	Greek Salad £6.75 feta cheese, red onion, Kalamata olives, tomatoes and cucumber on a bed of mixed leaves dressed with virgin olive oil and red wine vinegar served with flatbread (V, GF-A) add chicken breast £3.50
Olive Garden Mixed Grill Lamb cutlets, barbeque ribs, chargrilled chicken breast, Greek style sausage and loundza served with chips and village salad	Grilled Seabass £14.95 fillet of seabass glazed with garlic butter with roasted potatoes and roasted vegetables (GF)	Souvlaki Gyros £8.25 grilled flatbread filled with chicken souvlaki skewers and tzatziki served with Greek salad
Chicken Alioli £8.25 pan fried, breaded breast of chicken in lemon butter, served on spaghetti in a garlic and cream sauce	Grilled Skate Wing £9.25 grilled with a lemon butter served with hand cut chips and salad (GF)	Loundza and Halloumi Gyros £7.95 grilled flatbread filled with smoked pork, halloumi cheese and taramasalata served with Greek salad
Butter Roasted Breast of Chicken £ With white wine gravy, sausage and bacon stuffing and devilled chicken bon bons served with roasted potatoes and a panache of peas and beans	Tagliatelle Tyri £7.75 tagliatelle in a tomato sauce with diced Mediterranean vegetables, topped with grilled halloumi served with garlic flatbread (GF-A)	Pastourma Gyros £8.50 grilled flatbread filled with middle eastern spiced beef flats and tzatziki, served with Greek salad
	Sweet Potato Curry £ With lentils and halloumi fritters, rice pilaf and a village salad (VG, GF)	Risotto Primavera £7.50 With leeks, courgette, asparagus, garden peas, sugar snap peas and spring onion in a parmesan cream served with a village salad

Changes to the menu will be charged at a minimum of 50p per change

Should you have any dietary requirements or allergies, please make sure your server is aware at the time of ordering

(V) Vegetarian **(VN)** Vegan **(VN-A)** Vegan Adaptable **(GF)** Gluten Free **(GF-A)** Gluten Free Adaptable **(N)** Contains Nuts

