

# SPRING MENU



2 Courses with half bottle of house wine €24

3 Courses with half bottle of house wine €26

Includes Bread & Hummus

*V* Vegetarian option available

## STARTERS

**Homemade soup** of the day. *V*

The Olive Tree **Classic Prawn Cocktail.**

**Marinated garlic mushrooms** with bacon on toasted bread. *V*

**Homemade chicken liver pate** served with tostadas and cranberry chutney.

**Smoked haddock on a potato rosti** with wilted spinach, poached egg & hollandaise sauce.

**Teriyaki chicken Kebabs** served with Asian noodles

**Goats cheese salad** service with fruits of the forest balsamic dressing. *V*

## MAIN COURSE

### **Blackened Cajun Cod Fillet**

Served with caviar, creamy mash & sautéed spinach

### **Pan Fried Lambs Liver**

Served in a red wine Jus, crispy jamon Serrano & onion rings on creamy mash.

### **Succulent Belly of Pork**

Served in a Szechuan orange sauce, crispy crackling on a creamy mash.

### **Thai Green Curry**

A choice of chicken, prawns or vegetables served with rice or noodles. *V*

### **Chicken Breast**

Filled with cheese & leek, wrapped in Jamon Serrano, served with sautéed potatoes & a creamy chicken sauce

### **Roasted Mediterranean Vegetable Tartlet** *V*

### **Free Range Slow Roasted New Zealand Lamb**

With a rosemary red wine and minty jus with creamy mash {Supplement €7}

### **Baked Seabass**

Filled with garlic prawns with asparagus, sautéed potatoes & homemade tartare sauce {Supplement €8}

### **Chargrilled Fillet of Beef**

Served with hand-cut chips & a choice of sauce: brandy & green peppercorn, red wine jus or garlic butter {Supplement €10}

**All dishes are served with fresh vegetables of the day**

Extra Bread & Hummus €1.50

Hand Cut Chips €3.50

Please ask a member of our staff to see the full wine list





## **DESSERT MENU**

- Lemon sorbet served with fruits of the forest
- Homemade White chocolate and baileys cheesecake
- Homemade Apple & Rhubarb crumble served with a hot creamy custard
- Homemade Belgium chocolate brownie served with hot chocolate sauce  
& Vanilla Ice cream
- Cheese and Biscuits

How about a Liquor Coffee?

Choose from a Baileys, Whisky or Brandy

# **CHILDREN'S**

## **MENU**



2 Courses 9€

### **MAIN COURSE**

Sausage, Mash & Beans  
Chicken Nuggets with Carrots & Chips  
Chicken Breast with Broccoli & chips  
Fish & Chips with Garden peas

OR

Spaghetti Carbonara  
Spaghetti in Tomato & Basil Sauce

### **DESSERTS**

Mini Kit Kat Ice cream with chocolate sauce  
Vanilla or Chocolate Ice cream  
Jelly with Ice cream



RED	House wine is included* in the price. Or choose from one of our stock <u>wines</u> for a discount of 35%.		Price	With 35% discount
<b>CONDE DE JAUREGUI, D.O. RIOJA</b>	This wine is well structured with ripe & robust tannins giving a long, well-balanced finish		12.00€*	~ ~
<b>CONDE DE JAUREGUI, CRIANZA, D.O. RIOJA</b>	Aged in American oak, Bouquet showing extended maturation in oak casks.		16.00€	10.40€
<b>PORTIA CRIANZA, D.O. RIBERA DEL DUERO</b>	100% Tempranillo grapes, 14 months oak barrel ageing, both French & American. Intense cherry red colour. Mature red & black fruit aromas, together with mineral notes & roasted coffee. Powerful on the palate, intense & fruity, showing sweet, silky tannins.		19.50€	12.70€

## ROSE

<b>LAS CAMPANAS, D.O. NAVARRA</b>	The winery, founded in 1864, was the First to develop the famous pink Navarra. This rose has a bright pink colour with violet hues, Fresh, intense, with red fruits & a floral background; on the palate it is dense & meaty, fruity & persistent.		12.00€*	~ ~
<b>AZPILICEUTA, D.O. RIOJA</b>	A subtle & delicious wine. From its pale pink colour to its fresh smooth texture, not forgetting the pineapple, grapefruit & cherry aromas evoking refreshing sensations.		17.50€	11.40€

## WHITE

<b>CENTUM VERDEJO, D.O. RUEDA</b>	Centum Original is a wine with great personality, the result of a rigorous selection of Verdejo grapes. This is a wine marked by potent aromas with fruity, balsamic notes, a pleasant acidic sensation with a rich finish		12.00€*	~ ~
<b>LAUDUM CHARDONNAY</b>	After a cold maceration for 24 hours, this Chardonnay is fermented in stainless steel tanks at a controlled temperature, finishing the fermentation in new barrels of Allier & Never oak. Intense varietal aromatic expressions with fruity notes. The palate is broad & balanced with silky vanilla from the oak. Ideal with Shellfish, Oysters, Fish, Rice, White meats & pate.		14.00€	9.10€
<b>RECUERDAME SAUVIGNON BLANCA 2014</b>	A pale golden yellow with light green iridescence. Nose: an aromatic symphony of fresh fruit (pineapple, grapefruit, Mediterranean citrus) & white flowers. In the mouth cool, dry & fruity with remarkable volume that belies its acidic taste.		18.00€	11.70€

## CAVA

Idilicum Brut Nature	12.00€
Domino de la Vega Brute	16.00€
Domino de la Vaga Brut Rosado	16.00€

## CHAMPAGNE

Moet & Chandon Imperial	52.00€
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