



# Christmas Lunch Menu

## 3 Courses £29.95



Organic Sparkling White or Rose Wine £5  
Minced Pie Manhattan £8  
Mulled Wine Bellini £8

Bread with Balsamic Oil - Marinated Pitted Olives - Whole Harissa Gordal Olives £3.75 each

### Starters

Ham Hock & Chicken Terrine, Red Onion Chutney & Toasted Focaccia  
Mushroom & Chestnut Soup, Truffle Oil <sup>VG</sup>  
Aubergine Pesto Crusted Salmon <sup>GF</sup>

### Mains

12 Hour PX Braised Beef, Sobrasada CroqueRe, Greens & Rioja Jus  
Cumin Roasted Carrot, Braised Puy LenVis & Tahini Dressing <sup>VG</sup>  
Pan Fried Hake, Capers, Portuguese Potatoes

### Desserts

Christmas Pudding Cheesecake  
Spiced Prune & Marmalade Tart, Creme Anglaise  
Poached Pear with Pistachio <sup>GF</sup> <sup>VG</sup>

**Cheese Selection\*** £4 Supplement

Brie de Meaux, Aged Manchego & Cropwell Bishop, Chutney & Biscuits



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 12.5% will be added to your bill.

<sup>(V)</sup> = Vegetarian <sup>(GF)</sup> = Gluten Free <sup>(GF\*)</sup> = Gluten Free on request <sup>(DF)</sup> = Dairy Free <sup>(VG)</sup> = Vegan <sup>(VG\*)</sup> = Vegan on request

## 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, Spain) *Berries, Cream*  
**Cava Brut Nature, Enguera in a Bubble** (Bodegas Enguera, Valencia)

## WHITE WINE

- Parra Jimenez, Verdejo, Do** (Organic, Spain) *Ripe fruit, floral aspects, a little spice*  
**Mas des Lauriers, Sauvignon Blanc** (France) *Grassy style, verve & vivacity, refreshing*  
**Sancerre, Domaine du Pré Semelé** (France) *Gooseberry & zesty acidity. Exceptional!*  
**Viognier DO PUNCTUM** (Biodynamic, Spain) *Stunning, Lime & Tropical Fruit*  
**Rioja Blanco Noemus** (Organic, Spain) *Clear, Fruity, Melon & Apple*  
**Picpoul de Pinet, Mas Saint Laurent** (France) *Grapefruit & lime, seriously sophisticated*  
**Inzolia** (Organic, Italy) *Ripe pear, apricots with lemon. Well balanced & fresh*  
**Vinho Verde, Albarino** (Portugal) *An Olive Shed favorite, really refreshing with a slight spritz*

## RED WINE

- Parra Jimenez, Syrah, Do** (Organic, Spain) *Blackberry fruit & a touch of spice* £6.25 £21.00  
**Mas des Lauriers, Syrah, Merlot I.G.P** (France) *Wonderfully soft & generous blend* £6.95 £24.95  
**Rioja, Usoa de Bargordi** (Organic Spain) *Beautifully, clean, soft juicy berry fruit* £7.50 £26.95  
**Barbera d'Asti Superiore, Ca Bianca** (Italy) *Sweet spiced notes, red fruits.* £29.00  
**Pinot Noir, Domaine la Colombette** (France) *Lighter style, fruity, supple & smooth* £32.00  
**Chateau Grand Caumont, Cuvee Speciale, Corbieres** (France) *Ripe blackberry, Stunning!* £7.85 £29.50

## ROSE

- Mas des Lauriers, Grenache, Syrah, I.G.P** (France) *Crisp, strawberries. Great as an Aperitif* £7.60 £25.95  
**Rioja, Usoa de Bagordi, DO** (Organic, Spain) *Firm full fruit, & ripe berries. Easy drinking* £7.60 £25.95

## SHERRY & VERMOUTH

- Perfect companion to Tapas!*  
**Fino Piedra Luenga** (Organic, Spain) *Dry, slightly savoury, perfect with seafood & olives!* £4.50 £35.00  
**PX Piedra Luenga** (Organic, Spain) *Gold Medal, figs, delicious raisins & caramel* £4.50 £35.00  
**Bianco Reserva Vermouth Padro & Co** *Well balanced, citrus fruit freshness with a dash of soda* £6.75 P/O  
**Pascali Rojo Vermouth Artesano 15%** *Limited Production, full of beautiful aromas* £4.50

### 125ML BTL

- £7.50 £28.00  
£7.25 £26.00  
£7.25 £26.00  
£29.50

### 175ml BTL

- £6.25 £21.00  
£6.95 £24.95  
£39.00  
£24.00  
£7.50 £27.00  
£7.85 £29.00  
£7.00 £24.00  
£27.00

- £6.25 £21.00  
£6.95 £24.95  
£7.50 £26.95  
£29.00  
£32.00  
£7.85 £29.50

- £7.60 £25.95  
£7.60 £25.95

### 50ml BTL

- £4.50 £35.00  
£4.50 £35.00  
£6.75 P/O  
£4.50

## APERITIF

**Olive Shed Mule** Organic Vodka, or Rum, Ginger Beer & Lime £8.00

**G&T** Organic Gin or LEVEL Gin 25ml & Fentimans Tonic £6.50

**Negroni**, Organic Gin, Campari Milano, Vermouth Rojo £8.50

**White or Red Sangria** Glass £8.00

**Vermouth** - Padro & Co Bianco Reserva, & Soda 75ml £6.75

## BEERS & CIDERS

Infinity Helles lager 4.6% **Pint** £5.75 **1/2 Pint** £3.00

Estrella Galicia 330ml 4.7% £4.25

Alhambra Reserva 330ml 6.4% £5.50

Honey's Midford Cider 500ml 5.9% £5.50

Estrella Galicia Zero Alcohol 250ml 0% £3.95

## SOFT DRINKS

Apple & Elderflower Sparkle £4.50

Organic Cola, Lemonade, Ginger or Elderflower £3.75

Apple, or Orange Juice £2.75

Frank Still / Sparkling Water Small £2.50 / Large £3.55  
*Frank Water is a safe water and sanitation charity, ethically sourced & profits go to clean water projects in India*