

# TAPAS KITCHEN

Mixed Pitted Marinated Olives £3.75  
Bread & Olive Oil £3.75, Gordal Olives £3.75  
We recommend 3-4 dishes per person

## VEGETABLES Pair with Cora de Loxarel £8

Crispy Artichokes with Basil Aioli	£6.00	VG DF
Winter Vegetable Tagine	£6.95	GF VG DF
Puy Lentils, Spiced Yoghurt, Almond, Coriander & Pomegranate	£6.00	V GF
Roasted Cauliflower Salad and Tahini Dressing	£6.00	VG GF DF
Mushroom in Tio Pepe Cream Sauce	£5.50	GF

## FISH Pair with Picpoul de Pinet £7.85

Soft Shell Crab, Kolrabi, Cucumber Slaw	£10.00	DF
Gambas, Wild Atlantic Prawns, Olive Oil & Garlic	£9.00	DF GF
Sardines in Garlic Butter	£8.95	GF
Crispy Calamari with Aioli	£7.95	
Panfried Hake with Charmoula	£7.50	GF
Cornish Mussels -Provencal	£8.50	GF DF
-Marinere	£8.50	GF
-Cider & Chorizo	£8.95	

## MEAT Pair with Rioja, Usoa Bargordi £7.50

Spiced Lamb Kofta with Almond Cream Sauce	£8.50	GF
Acorn Fed Iberico Pluma - Pan Fried Pork with Manzanilla Glaze	£9.95	GF DF
12hr Braised Beef Short Rib	£9.95	GF DF
Morcilla with Butterbean & Dukkah	£7.50	GF N

## SIDES

Fennel Smoked Salted Chips	£4.50	GF VG DF
Patatas Bravas , Tomato & Aioli	£5.25	GF VG DF
Vine Leaves	£4.50	VG
Spanish Tortilla & Aioli	£5.95	V GF
Boquerones - Marinated Silver Skin Anchovies	£4.50	GF DF

(V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free  
(VG) = Vegan (N) = Nuts (GF Optional) = Gluten Free Optional

## CHARCUTERIE Pair with Sherry and Vermouth

Hand Carved Iberico Bellota 50% Acorn Fed	£12.95
Iberica Chorizo	£5.00
Wild Boar Salchichon	£6.00

## CHEESE Pair with Sherry and Vermouth

Aged Manchego, Membrillo, Biscuits	
Cropwell Bishop, Chutney, Biscuits	£6.00
Brie de Meaux, Chutney, Biscuits	£6.00
	£6.00

## SPECIALS

Aged Steak with Chips, Salad & Basil Butter	
Whole baked Fish with Chips & Salad <i>Ask Server</i>	£22.00
	£21.00

# DESSERTS

Basque Baked Cheese Cake with Fruit Coulis	
Dark Chocolate Ganache, Shortbread, White Chocolate Cream & Kalamata Olives	£6.25 (N)
Apple Mille Feuille, Chantilly Creme	£6.95 (N)
Salt Caramel Chocolate Truffles	£5.95
	£3.00

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.

12.5% discretionary service charge will be added to your bill.  
100% of the charge goes to our lovely team

the  
olive  
shed



## 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*  
**Mas des Lauriers, Syrah, Merlot I.G.P** (France) *Wonderfully soft & generous blend*  
**Rioja, Usoa de Bargordi** (Organic Spain) *Beautifully, clean, soft juicy berry fruit*  
**Barbera d'Asti Superiore, Ca Bianca** (Italy) *Sweet spiced notes, red fruits.*  
**Pinot Noir, Domaine la Colombette** (France) *Lighter style, fruity, supple & smooth*  
**Chateau Grand Caumont, Cuvee Speciale, Corbieres** (France) *Ripe blackberry, Stunning!*

## ROSE

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

## SHERRY & VERMOUTH

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

**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*