

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

Heritage Tomatoes, Burrata & Basil	£8.75	Ⓞ
Flatbreads, Hummus, Babaganoush & Artichoke Tapenade	£6.75	Ⓥ
Giant Couscous Salad, Butternut Squash & Orange	£6.25	Ⓞ Ⓥ Ⓣ
Chef's Tortilla - Aioli	£5.95	Ⓞ
Gazpacho	£4.95	Ⓣ
Patatas Bravas with Tomato & Aioli	£5.25	Ⓞ Ⓥ

FISH Pair with Picpoul de Pinet £7.85

Gambas, Wild Atlantic Prawns, Olive Oil & Garlic	£8.95	
Pan Fried Hake with Shallot Cream & Crisps	£7.50	Ⓞ
Crispy Calamari with Aioli	£6.95	
Rainbow Trout Escabeche & Dukkah	£5.95	Ⓞ Ⓣ
Saltfish Fritters	£6.95	
Boquerones - Marinated Anchovies	£4.50	Ⓞ Ⓣ

MEAT Pair with Rioja, Usoa Bargordi £7.50

Iberico Bellota Pluma with Manzanilla Glaze	£9.00	Ⓞ Ⓣ
12 hr Braised Lamb Shoulder, Apricot, Prune & Almond Tagine	£8.50	Ⓞ Ⓣ
Chicken Sobrosada & Cauliflower	£7.75	
Pan Fried Chorizo	£6.75	Ⓞ Ⓣ
House Pork Crackling with Spiced Apple Sauce	£4.75	Ⓞ Ⓣ

SIDES

Fennel Smoked Salted Chips	£4.50	Ⓞ Ⓥ Ⓣ
Dressed Green Salad	£4.50	Ⓞ Ⓥ Ⓣ
Patatas Bravas with Aioli add Chorizo	£5.25 £6.95	Ⓞ

Ⓥ = Vegetarian Ⓞ = Gluten Free Ⓣ = Dairy Free
Ⓥ = Vegan Ⓝ = Nuts Ⓞ = Coeliac Free

SHARING & LARGE PLATES

VEGETARIAN PLATTER

Chefs Tortilla, Flatbread & Dips, Vine Leaves & Salad £15.95

MEAT PLATTER

Iberico Chorizo, Serrano Ham, Iberico Salchichon, Pickles £18.95

CHEESE PLATTER

Aged Manchego, Montgomery Cheddar, Somerset Brie, Pickles, Biscuits £12.00

SPECIALS

Aged Steak with Chips, Salad & Basil Butter	See Board
Whole baked Fish with Chips & Salad	See Board
Olive Shed Salad, Roasted Red Pepper, Dried Apricots, Tomatoes & Olives	£9.95
add Smoked Chicken	£4.95
add Halloumi	£3.75

DESSERTS

Basque Baked Cheese Cake with Fruit Coulis	£5.95	Ⓞ
Dark Chocolate Ganache, Shortbread, White Chocolate Cream & Kalamata Olives	£7.25	
Baked Apple Tartin, Chantilly Creme	£5.95	
Salt Caramel Chocolate Truffles	£2.50	

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)
MydFlower Elderflower Sparkling Wine 5.3%

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*
Cora de Loxarel, Muscat *Elegant Dry & Fruity, Perfect Aperitif*

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*
Xixarito Manzanilla Pasada En Rama, Bodega Baron. *Intense apple, olive & almond*
Xixarito Oloroso Pasada En Rama, Bodega Baron. *Dry, pear, raisins & treacle, smooth finish*
Bianco Reserva Vermouth Padro & Co *Well balanced, citrus fruit freshness with a dash of soda*

125ML BTL

£28.00
£6.50 £26.00
£6.50 £26.00
£29.50
£6.50

175ml BTL

£6.15 £21.00
£6.95 £24.95
£39.00
£24.00
£7.25 £27.00
£7.85 £29.00
£7.00 £24.00
£27.00
£8.00 £32.00

£6.15 £21.00
£6.95 £24.95
£7.50 £26.95
£29.00
£32.00
£7.85 £29.50

£7.50 £24.00
£7.50 £24.00

50ml BTL

£4.50 £35.00
£4.50 £35.00
£6.00 £42.00
£6.25 £49.00
£6.75 P/O

APERITIF

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

G&T Organic Gin or LEVEL Gin 25ml & Fentimans Tonic £5.50

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

Cora de Loxarel, Muscat Elegant Dry & Fruity, Perfect Aperitif £8

BEERS & CIDERS

Estrella Galicia 330ml 4.7% £4.25

Alhambra Reserva 330ml 6.4% £5.00

Honey's Midford Cider 500ml 5.9% £5.25

Estrella Galicia Zero Alcohol 250ml 0% £3.80

SOFT DRINKS

Apple & Elderflower Sparkle £4.50

Organic Cola, Lemonade, Ginger or Elderflower £2.75

Apple, or Orange Juice £2.

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