

Main

SMALL PLATES

Mix and match any 3 for £14

Panko Coated Calamari Lemon mayo	5.95
Tortilla Nachos  Cheese, salsa, guacamole and crème fraîche	4.95
Buttermilk Chicken Chipotle smokey mayo	5.75
Coated Halloumi Fries  Sweet chilli mayo	5.95
Chicken Satay Skewers House peanut butter sauce	5.95
Filo Wrapped King Prawns Sweet chilli jam	5.95
Potato Skins Pulled pork <i>or</i> Cheese, spring onion and chive 	5.25

Sharing

Hand Cut Tortilla Nachos  Cheese, salsa, guacamole, crème fraîche and jalapeño peppers	7.25
Add Beef Chilli	2.50
Add BBQ Pulled Pork	2.50
Street Food Board Buttermilk chicken, BBQ pulled pork potato skins, onion rings, filo wrapped king prawns and garlic ciabatta	12.95
Veggie Street Board  Coated halloumi fries, crispy coated mushrooms, onion rings, cheese, spring onion and chive potato skins and garlic ciabatta	12.95

MAINS

Slow Roasted Beef Rib Chianti, rosemary and red onion sauce, horseradish mash, fine green beans and honey and mustard glazed carrots	14.25
Supreme of Salmon Poached in a delicate white wine cream sauce, studded with tomato concasse and finished with chopped basil leaves, crushed garlic and rosemary potatoes and fine green beans	13.95
Butterfly Chicken Marinated in tarragon, lemon and rapeseed oil, gently grilled and served on a bed of crushed garlic and rosemary potatoes, young salad leaves, fine green beans and charcoal grilled cauliflower	10.95
Slow Cooked Pork Belly Succulent, generous portion of British Pork, roasted apple with mustard mash, fine green beans and honey and mustard glazed carrots	12.75
Luxury Steak and Ale Pie Slow cooked beef in a hearty ale gravy, hand crimped rough puff pastry, chunky chips, glazed carrots and fine green beans or minted mushy peas	10.25
Hand Battered Fish and Chips Batemans beer battered fish, chunky chips, homemade tartare sauce and minted peas – garden or mushy	10.50
Vegetarian Fish and Chips  Beer battered deep fried lemon and coriander halloumi, chunky chips, homemade tartare sauce and minted peas – garden or mushy	10.50
Buttered Balti Chicken Curry Pieces of succulent chicken breast are marinated and poached in a fragrant and authentic balti sauce. Indian spices and herbs combine with fresh cream to finish this buttery aromatic curry, with rice and naan	10.95
Hake Wrapped in Pancetta Pan fried and finished in the oven, served with curried potatoes with turmeric, onions, peas and cumin, finished with a splash of cream	12.95
Tomato and Garlic Chilli Chicken A butterfly chicken breast marinated in chilli and rapeseed oil, gently grilled and served on a bed of crushed potatoes, young salad leaves, fine green beans and a tomato, garlic and chilli sauce	10.95
Mushroom and Roasted Red Pepper Stroganoff  Whole fresh button mushrooms cooked in a creamy paprika and white wine infused stroganoff sauce with roasted red pepper and amontillado sherry, finished with lemon juice and chopped parsley, served with long grain rice	9.95
Gourmet Sausage and Mash A trio of slow cooked local sausages served on a bed of wholegrain mustard mash, topped with crispy prosciutto, black pudding crumb, sautéed red onions and a red wine gravy	10.50



CRAFT BURGERS



Hand pressed burger, toasted bun, burger sauce, baby gem lettuce, sliced tomato, giant gherkin slice, chips – sweet, skinny or chunky – and house slaw

Swap the chips for salad?

Monty Cheese	7.95
100% British beef burger and Monterey Jack cheese	
Smokey Bacon	10.25
100% British beef burger, BBQ pulled pork, Monterey Jack cheese and crispy streaky bacon	
Duck and Hoisin	10.25
100% British beef burger, shredded duck, matchstick cucumber and hoisin sauce	
Goats Cheese and Red Onion	9.95
100% British beef burger, creamy goats cheese, red onion marmalade and crispy onions	
Smokey Chicken	8.95
Buttermilk fried chicken, Monterey Jack cheese and BBQ sauce	
Bean Dreamin' 	8.95
Spicy mix of beans with mozzarella and sweet potato, herb flecked breadcrumbs, salsa and guacamole	
Gourmet Fish	9.25
Smoked haddock, mozzarella and spring onion coated in breadcrumbs flecked with oats	
Chicken Satay	9.25
Butterfly satay chicken breast, spring onion and peanut butter mayo	

The Rocks

Served on a 440° volcanic rock to seal in the flavour and juices, with chips – sweet, skinny or chunky – house slaw and dressed salad

100z* Ribeye Steak	15.25
100z* Sirloin Steak	15.25
100z* Fillet Steak	19.95
100z* Gammon and Pineapple	10.95
Lemon and Chilli Pork Loin	13.95
Minted Lamb Rump Steak	14.95

Exotic Rocks

Alpaca	15.95
Rose Veal	15.95
Kangaroo	15.95
Zebra	17.25
Trio – Alpaca, Zebra and Kangaroo	22.95

Add a sauce – £2.00

Peppercorn, Diane, Blue Cheese or Bourbon Glaze

SIDES £2.50

Chips – Sweet, Skinny or Chunky
Beer Battered Onion Rings
House Salad

House Slaw
Cheesy Garlic Ciabatta
Chargrilled Cauliflower

Fine Green Beans
Honey Glazed Carrots
Steamed Rice

Desserts £5.25

- Cheesecake of the Day**
Ask your server for today's cheesecakes
- Luxury Sticky Ginger Pudding**
Custard or ice cream
- Caramel and Apple Cobbler**
Custard or ice cream
- Salted Caramel Chocolate Fondant**
Soft centre of salted caramel served with warm chocolate sauce
- Banoffee Pie**
Pouring cream

Or try one of our dessert Martini's £5.95

- Espresso Martini**
Smirnoff Red vodka and Tia Maria with a shot of espresso
 - Salted Caramel Martini**
Smirnoff Red vodka, Tia Maria, salt, caramel and cream
 - Hazelnut Martini**
Smirnoff Red vodka, Tia Maria and hazelnut with a shot of espresso
 - Irish Martini**
Baileys, Smirnoff Red vodka and Tia Maria
- Pour your Martini over a scoop of vanilla pod ice cream and create your own Affogato +£1.00

Open all day every day Lunch menu 11.30am – 6pm | Evening menu 6pm – 9pm (Fri and Sat until 10pm)

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 = Vegetarian option. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Please ask our staff about any concerns you may have and for a full list of allergens. Some of our fish dishes may contain small bones. *All weights are approximate uncooked.