



OLIVE GROVE

Tapas

Bar Olives <i>Kalamata Olives with Stone In</i>	£2.90	Kolokithokeftedes <i>Deep Fried Dumplings of Grated Courgettes and Crumbed Feta</i>	£5.50
Selection of Bread & Olive Oil <i>Pitta Bread, Ciabatta & Carasau with Olive Oil & Balsamic Glaze</i>	£2.90	Papas Bravas <i>Hand Cut, Fried Potatoes with Spicy Tomato Sauce & Aioli</i>	£5.50
Garlic & Olive Oil Bread <i>Ciabatta with Olive Oil & Garlic</i>	£2.90	Grilled Courgettes <i>Courgette Slices Grilled, Topped with Garlic Oil</i>	£5.50
Garlic & Cheese Pitta Bread <i>Pitta Bread Topped with Garlic Oil & Cheese</i>	£3.90	Artichokes & Red Onion <i>Artichokes Preserved in Olive Oil, Served with Pickled Onion & Garlic Oil</i>	£5.50
Soup of the Day <i>Homemade Soup Served with Ciabatta Bread</i>	£3.90	Goats Cheese <i>Pan Fried Goats Cheese on Beetroot Carpaccio & Balsamic Glaze</i>	£5.50
Mini Spanakopita <i>Layered Phyllo Pastry, Spinach & Crumbed Feta</i>	£4.90	Horiatiki Salad <i>Onion, Tomato, Cucumber, Feta Cheese, Olives & Oregano</i>	£5.90
Fries with Feta & Oregano <i>Pomme Frites with Feta & Oregano</i>	£4.90	Aubergine Stew <i>Potato, Aubergine, Onion & Tomato Stew</i>	£5.90
Hummus & Pitta Bread <i>Homemade Hummus & Pitta Bread</i>	£4.90	Parmigiana di Melanzane <i>Aubergine in Tomato Sauce & Parmesan</i>	£6.90
Aubergine Dip & Pitta Bread <i>Pureed Eggplant Seasoned, Served with Pitta Bread</i>	£4.90	Selection of Cheese <i>Selection of Mediterranean Cheese</i>	£8.90
Tzatziki & Pitta Bread <i>Homemade Tzatziki & Pitta Bread</i>	£4.90		
Htipiti & Pitta Bread <i>Roasted Red Pepper Dip with Feta Cheese on Top & Pitta Bread</i>	£4.90		

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OLIVE GROVE

Tapas

Croquetas £5.50
Homemade Ham Croquetas Deep Fried Served with Aioli

Morcilla £5.50
Spanish Black Pudding Served with Ciabatta Bread, Aioli & Caramelised Onion

Sautéed Chorizo & Croutons £5.90
Sautéed Sliced Chorizo with Croutons

Keftedakia £5.90
Veal Meatballs Served with Tomato Sauce

Single Lamb Chop £5.90
Grilled Lamb Chop with Tzatziki

Chicken Liver & Ciabatta £6.90
Pan Fried Chicken Liver Served with Ciabatta Bread

Serrano Ham & Manchego £7.90
Board with Serrano Ham, Manchego & Bread

Tagliata £8.90
Grilled Steak (4oz) with Crumbed Feta & Chilli

Anchovy Fillet à Português £4.90
Fillets of Anchovy in Olive Oil with Garlic & Ciabatta Bread

Garlic & Chilli Tiger Prawns £7.60
Pan Fried Shell & Head on Prawns with Chilli & Garlic Butter

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Main Courses

Gnocchi alla Sorrentina £9.90

Potato Gnocchi in Tomato Sauce & Mozzarella

Risotto del Giorno £9.90

Arborio Rice with the Chef's Choice

Garides £13.90

Pan Fried Shell & Head On Prawns with Garlic & Chilli Butter Served with Fries & Cucumber, Tomato, Onion Salad

Branzino £14.90

Fillet of Sea Bass with Crushed New Potatoes & Spring Onion

Tagliatelle Keftedakia £10.90

Tagliatelle Pasta Served with Veal Meatballs in Tomato Sauce

Chicken Supreme £12.90

Pan Fried Chicken Breast with Potato Dauphinoise, Grilled Courgette & Lemon Wine Jus

Moussaka £12.90

Layered Aubergine, Potato, Mince Meat Served with Greek Village Salad

Rolled Pork Belly £14.90

Slow Cooked Rolled Pork Belly with Honey Roast Root Vegetables, Skin On New Potato & Gravy

Kleftiko £16.90

Slow Cooked Lamb Shoulder (Served off the Bone) with Aubergine & Potato Stew

Pidakia £17.90

Grilled Lamb Chops Served with Pitta Bread, Fries, Salad & Tzatziki

Sirloin £18.90

Approx. 225gr / 8oz Steak with a Salad and a Choice of Fries or Roast Potato & a Choice of One Sauce (see below)

Sauces: Garlic Butter Sauce or HARRISA Sauce or Tzatziki or Aioli

Additional Sauces / Dips @ £1.50 each Additional Side @ £3.50 each

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OLIVE GROVE

Welcome

We at the Olive Grove believe that eating and drinking should be a sociable activity. Sharing flavours and experiences is all part of healthy lifestyle.

Meals are far more enjoyable with good company and great drink, there must be a balance of flavours, atmosphere and socialising. So in our belief of the Mediterranean approach to eating and drinking, we have delivered small plates of flavours to be shared amongst yourselves and your friends.

The food is served as and when it is ready, to have the best flavour and fill your "orexi" appetite.

We would like you to sit back and enjoy our hospitality "filoxenia" and should you become a little lost in your thoughts let us take over and meet your expectations.

Buon Appetito,

Καλή όρεξη,

Bom Proveito,

Bon Appetit,

Que Aproveche

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OLIVE GROVE

Cocktails

Aperol Spritz £6.90

Aperol/Prosecco/Soda

Bloody Mary £6.90

Absolut Vodka/Tomato Juice/Spices

Cosmopolitan £7.90

Vodka/Coitreau/Lemon/Cranberry Juice

Espresso Martini £6.90

Vodka/Kahlua/Espresso

Godfather £7.90

Jack Daniels/Amaretto/Coke

Kir Royal £7.90

Crème de Cassis/Prosecco

Margarita £7.90

Tequila/Lime/Sugar

Mastiha Sour £6.90

Mastiha/Lemon Juice/Angostura/Soda

Negroni Originale £7.90

Martini Rosso/Campari/Beafeater Gin

Negroni Sbagliato £6.90

Martini Rosso/Campari/Prosecco

Russian Coconut £6.90

Kahlua/Malibu/Milk

Sex on the Beach £7.90

Vodka/Archers/Orange & Cranberry Juice

Woo – Woo £6.90

Vodka/Malibu/Cranberry Juice

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OLIVE GROVE

Bottled Beer

Guest Beer

Ask us for more information.

Peroni Lager 5.1% £3.50

It is the number one premium beer! It is gently brewed to give an intensely crisp, refreshing taste with unmistakable touch of Italian style!

Estrella Galicia Pilsner 4.7% £4.20

It is premium beer produced using pilsner and roasted malt with a traditional flavour of marked bitterness, very light, refreshing and easy to drink!

El Gaitero Dry Cider 5.5% £4.90

Volkan Black Wheat 5% £5.20

In the brewing of Volkan beer, they bring together, lava rock filtered mineral water and the best of local ingredients: rare Santorini grape honey and ancient citrus medica essence from Naxos.

BitBurger Alcohol Free £2.90

Daura Damm 5.4% £4.90

It is an award-winning gluten free beer that maintains the flavour of red beers made with barley malt!

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Aperitifs

(50ml)

Martini (Dry, Rosso, Bianco) £2.70

Campari £3.70

Amaretto di Saronno £4.70

Baileys £3.70

Kahlua £3.70

Malibu £3.70

Southern Comfort £4.70

Digestives

(25ml)

Limoncello £2.70

Sambuca £2.70

Grappa £2.70

Ouzo £2.70

Tsipouro £2.70

Mastiha £3.20

Metaxa 5* £3.20

Polykalas Hazelnut Liqueur £3.20

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Spirits

House (25ml)

Absolute Vodka £2.70

Greey Goose £3.90

Beefeater Gin £2.70

Bombay Sapphire £2.90

Tequila £2.70

Havana Club 3 YO White Rum £2.70

Havana Club Especial Dark Rum £2.70

Jamesons Irish Whiskey £2.70

Jack Daniel's £3.20

Metaxa 5* £3.20

Chivas Regal £3.70

Cointreau £3.20

(Mixers / 1.90)

Single Malt Whisky

(50ml)

Laphroaigh (10 years old, Scotch) £7.50

Oban (14 years old, Scotch) £9.50

Lagavulin (16 years old, Scotch) £11.50

Talisker (18 years old, Scotch) £15

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Hot Stuff

Tea & Coffee

Espresso £2 .10

Double Espresso £2 .50

Americano £2 .10

Cappuccino £2 .50

Latte £2 .50

Greek Coffee £2 .50

Tea £2 .10

Liqueur Coffees

Irish (Whiskey)

Italian (Amaretto)

Greek (Metaxa 5*)

Caribbean (Rum)

Calypso (Kahlua)

Cream (Baileys)

£6 .90 each

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Soft Drinks

Coca Cola

Diet Coke

Tonic Water

Slim Tonic

Lemonade

(Btl 200ml £1.90)

Appletiser £2.50

PAGO Fruit Juices £3.10

\-Cloudy Apple

-Orange

-Peach

-Pineapple

-Cranberry

-Tomato

Still and Sparkling water 750ml £3.30

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OLIVE GROVE

White Wine

	125ml	175ml	Bottle
Macabeo Valdemoreda	£3.80	£5.60	£18.90
<i>White flower notes on the nose, yellow fruit aromas, perfect for shellfish and cured meat</i>			
Chardonnay First Fleet	£4.00	£5.80	£19.90
<i>Smooth and light with peach and citrus aromas, good pairing with rich fish and vegetable dishes</i>			
Vinho Verde Quinta de Lixa	£4.20	£6.00	£21.90
<i>Refreshing, young wine, floral tones on the nose with apple and grapefruit aromas, best with shellfish and vegetables</i>			
Pecorino Caleo	£4.50	£6.30	£22.90
<i>Fruity and floral nose with fresh and ripe fruit flavours, perfect with pasta, cured meat and vegetarian dishes</i>			
Pinot Grigio Altana di Vico	£4.70	£6.50	£23.90
<i>Fresh and light with pear, apple and citrus flavours, good for mushrooms and shellfish</i>			
Sauvignon Blanc Cotes Du Tarn	£4.90	£6.70	£24.90
<i>Exotic fruits and peach aromas on the nose with fresh, fruity flavours, goes well with rich fish and vegetarian dishes</i>			
Azulejo White Casa Santos Lima	£5.00	£7.10	£25.90
<i>A medium-sweet wine, with a light prickle on tongue,, this is crisp, with lemon candy flavors and bright acidity</i>			
Greek Guest			£26.90
Picpoul De Pinet Le Jade			£27.90
<i>Fresh, snappy and very easy to drink full of refreshing acidity, nice mineral notes and a wonderful texture, nice with seafood</i>			
Goru Jumilla (Chardonnay/Moscatel)			£28.90
<i>Tropical fruity and well balanced, good for chicken and turkey</i>			
Vermentino Di Sardegna Cala Michela			£29.90
<i>The palate is at once vibrant and textural and finishes with lingering acidity, good pairing with seafood and vegetables</i>			
Pinot Grigio Grillo			£30.90
<i>Intense taste in the mouth with notes of citrus and tropical fruits and a slightly bitter finish. Perfect with seafood and shellfish, or excellent on its own.</i>			
Mâcon Villages Cave de l'Aurore (Chardonnay)			£30.90
<i>Melon and pineapple notes, creamy, natural fruity sweetness balanced by lemony acidity, best with pasta and cured meat</i>			
Albariño Eidosela			£30.90
<i>Fragrant floral nose of stone fruits and silky palate with smooth acidity, best enjoyed with shellfish, pasta and fish</i>			
Minaia Gavi del Comune di Gavi Nicola Bergaglio (Cortese)			£35.00
<i>White peach and acacia aromatics, with soft honeyed richness, a cool mineral streak, perfect for appetizers and seafood</i>			

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OLIVE GROVE

Fine Wine

Our team has selected several wines of exceptional organoleptic qualities. Whether they come from Italy, France or Spain, they will sublime the different dishes of the restaurant. Don't wait any longer and try the experience!

White

- Sancerre Cherrier Frères (Sauvignon Blanc)** £40.00
Consistently delicious, with citrus, chalky mineral and light floral notes compliment seafood, vegetable dishes and cheese
- Chablis Premier Cru Domaine Hamelin (Chardonnay)** £55.00
Fresh and vibrant aromas of green apples, lemon zest and spring flowers, best for seafood, salads and dishes with goat cheese

Red

- Le Crosare Valpolicella Ripasso Lenotti (Corvina, Molinara, Rondinella)** £45.00
Medium bodied, vibrant and fresh, with lingering aromas of berries, great pairing with grilled meats, hearty pasta and strong cheeses
- Tinto Paul De Albas (Tempranillo)** £49.90
Powerful aromas of black forest fruits and spices, full bodied and rich with oaky and toasty tones, perfect for dark meat
- Saint-Emillion Grand Cru Lavau & Fils (Cabernet Franc, Merlot)** £50.00
Very aromatic nose of ripe red berries, the palate is warm and gourmand with fresh acidity and slight tannins, best paired with beef, lamb and chicken
- Châteauneuf-du-Pape Chante Cigale (Cinsault, Grenache, Mourvede, Syrah)** £55.00
Warm black fruit and plum aromas with cinnamon, pepper and a hint of vanilla, initial silkiness followed by mouth watering acidity and firm tannins, great with lamb, chicken and pork
- Barolo Serralunga d'Alba Fontanafredda (Nebbiolo)** £65.00
Intense nose of vanilla, spices and dried roses, rich with tannins and oak flavours, goes well with lamb, beef and rich pastas
- Amarone della Valpolicella Fabiano (Corvina, Croatina, Molinara, Rondinella)** £65.00
Characterised by ripe, bold flavours and robust nature, best paired with rich foods such as grilled dark meat or blue cheese

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Red Wine

	125ml	175ml	Bottle
Tempranillo <i>Valdemoreda</i>	£3.80	£5.60	£18.90
<i>Lovely Spanish wine with powerful blackberry aromas, perfect with charcuterie</i>			
Cabernet Sauvignon <i>La Mancha</i>	£4.00	£5.80	£19.90
<i>Lots of dark fruit aromas on the nose and the palate, a little savouriness with cedar and spicy notes, pairs well with steak</i>			
Biferno Riserva <i>Palladino (Montepulciano)</i>	£4.70	£6.50	£23.90
<i>Rich aromas of black and red cherries and strawberries, with medium bodied and rounded juicy cherry flavours</i>			
Organic Nero D'Avola <i>Montalto</i>	£4.70	£6.50	£23.90
<i>Lots of dark fruit aromas on the nose and the palate, a little savouriness with cedar and spicy notes, pairs well with steak</i>			
Pinot Noir <i>Les Mougeottes</i>	£4.90	£6.70	£24.90
<i>Well-balanced red wine with aromas candied fruit, perfect with delicate meat such as fillet steak or lamb</i>			
Cuma Organic Malbec <i>Michel Torin</i>	£4.90	£6.70	£24.90
<i>Fresh raspberry and blackberry on the nose, followed by a full-bodied, juicy palate of dark fruits, pairs well with spicy and savoury red meat dishes</i>			
Prunus Dao <i>Tinto</i>	£5.00	£7.10	£25.90
<i>Palate black cherry and raspberry fruit tones with creamy and chocolaty oak flavours, Pairing with beef, lamb, Poultry</i>			
Greek Guest			£26.90
Monastrell Reserva <i>Mas Delmera</i>			£27.90
<i>Scent of black forest fruits, vanilla and subtle spices, full bodied and vibrant taste, best with grilled, herbed meats</i>			
Rioja Crianza <i>Ramón Bilbao (Tempranillo)</i>			£28.90
<i>Full bodied, smooth Spanish red with strong berry aromas and hints of smoke to balance the oak, perfect with grilled meat</i>			
Beajoulais <i>Chateau de Vierres</i>			£28.90
<i>The palate is very pleasant, with notes of berry fruit, Pairing with pasta, veal, pork and poultry</i>			
Capello di Prete <i>Candido (Negroamaro)</i>			£29.90
<i>Intense aroma with spicy notes and a delicate hint of vanilla, perfect with lamb, beef or a hearty pasta</i>			
Morellino di Scansano <i>Val delle Rose</i>			£30.90
<i>Richness and pleasant sharpness from the wild cherries, smooth on the palate, great with dark or cured meat</i>			
Sonoma Heritage <i>Rancho Zabaco (Zinfandel, Petite Sirah)</i>			£31.90
<i>Dark, rich fruit flavours and pleasant, fruit-forward style, good for roasts and barbeque</i>			
Villa Marcialla Chianti Riserva <i>Fattorie Giannozzi (Merlot, Sangiovese)</i>			£37.90
<i>Fresh cherry, strawberry and red plum aromas balance the high acidity, which allows it to be paired with a wide range of foods</i>			

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Sparkling Wine

Prosecco Extra Dry Fiol	125 ml	Bottle
	£4.90	£27.90
Cava Brut Rosado Mas Pere		£30.00
Champagne (ask us for guest Champagne)		

Rosé Wine

	125ml	175ml	Bottle
La Lande Rosé <i>Lande de Gravet (Cinsault)</i>	£3.80	£5.60	£18.90
<i>Attractive pale pink in colour, light, refreshing, dry and unoaked, can be enjoyed with a wide range of Mediterranean dishes</i>			
Pinot Grigio Blush	£4.00	£5.80	£19.90
<i>Young, inviting aromas of redcurrant and orange zest, with a medium-dry palate showing a perfect balance of fruity sweetness</i>			
Driopi Rosé <i>Tselepos (Agiorgitiko)</i>			£25.90
<i>Delicate pommergranate-red with an intense nose of red berries, rich, fruity and crispy taste and cherry marmalade aromas</i>			

Dessert / Sherry

	75ml	Bottle
Moscato d'Asti <i>Moncucco Fontanafredda 500ml</i>	£3.90	£20.00
<i>Fragrant, golden apple, pineapple, honey</i>		
Port LBV	£3.90	£29.90
<i>Dense ruby red, black fruits, smoky aromas</i>		

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THE CLASSIC MARTINI

Cocktail Martini £7.90

Gin/Dry Martini/Lemon

Dirty Martini £7.90

Gin/Dry Martini/Olives Juices/Olive

Vodka Martini £7.90

Vodka/Dry Martini/Lemon

Espresso Martini £6.90

Vodka/Kahlua/Espresso

THE OLIVE GROVE SPECIAL MARTINI

Italian Martini £7.90

Amaretto/Vodka/Archers Peach/Orange

Greek Martini £7.90

Vodka/Ouzo/Archers Peach/Lime

Spanish Martini £7.90

Captain Morgan /Bombay Gin/Elderflower/Lime

Portuguese Martini £7.90

Porto/Jack Daniels/Cointreau/Orange

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