

# THE OLIVE SHED MENU

Bread, Balsamic & Oil £3.75 - Marinated Pitted Olives £3.75

Harissa Gordal Olives £3.80

## SEAFOOD

Recommended Wine – Picpoul de Pinet

£7.85 Glass

Fish & Chips - Pan Fried White Fish, & Hand Cut Chips

£10.95 (DF)

Calamari, with Aioli

£6.75 (DF)

Salt Fish Fritters with Aioli

£7.95 (GF) (DF)

Gambas, Wild Atlantic Prawns, Olive Oil, Garlic

£8.95 (DF)

## MEAT

Recommended Wine – Tempranillo, Petit Verdot

£7.25 Glass

Albondigas, Pork Meatballs in Tomato Sauce

£6.95 (DF)

Harissa, Honey, Baked Chicken, Aioli

£7.25 (GF) (DF)

Pan Fried Chorizo

£6.75

## VEGETARIAN & VEGAN

Recommended Wine – Rioja Blanco

£7.25 Glass

Flatbread & Spiced Hummus

£5.95 (GF) (DF) (VG)

Tortilla, Potato Omelette, Aioli

£5.95 (GF)

Feta Stuffed Peppers

£4.50 (GF)

Rice Stuffed Vine Leaves

£4.50 (GF) (DF) (VG)

Greek Salad, Feta, Chopped Salad, Semi Dried Tomatoes & Olives

£12.50 (GF) (VG Optional)

(V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

(VG) = Vegan (N) = Nuts

## TAPAS SELECTION

Cheese – Cured Manchego, Cropwell Bishop, Brie, Chutney, Biscuits

£12.00 (GF)

Meat - Iberico Chorizo, Serrano Ham, Iberico Salchichon, Pickles

£17.95 (GF)

Veg - Feta Stuffed Peppers, Vine Leaves, Spiced Hummus, Tortilla

£15.95 (GF)

Mixed Selection – Cheese, Cured Meat & Salad

£19.95 (GF)

## SPECIALS

Whole Baked Fish with Salad & Chips

£22.75

35 Day Himalayan Salt Aged Ribeye with Chips

£21.95

## SIDES

Paprika Salted Chips £4.50

Patatas Bravas £4.95 - with Chorizo £6.75

Mixed Salad £4.50

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*

## 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*  
**Tempranillo-Petit Verdot DO** (Organic, Spain) *A quaffable juicy wine with ripen cherries*  
**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!*  
**Priorat Fina A Vuit DOQ, Grenache** (Organic, Spain) *Warm spice & berries, deeply satisfying*

## 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

*Perfect companion to Tapas!*  
**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

175ML	BTL
£7.25	£29
£6.95	£26
£6.95	£26

£6.15	£19
£6.95	£23
	£38
	£25
£7.25	£27
£7.85	£29
£7.00	£24
	£26
£8.00	£32

£6.15	£19
£6.95	£23
£7.50	£26
£7.25	£24
	£27
	£30
£7.85	£28
	£38

£7.50	£24
£7.50	£24

75ml	BTL
£4.50	£35
£4.50	£35
£6.00	£42
£6.25	£49
£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

**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

Bath Gem 500ml 4.8% £5.00

Honey's Midford Cider 500ml 5.9% £5.25

Estrella Galicia Zero Alcohol 250ml 0% £3.75

## SOFT DRINKS

Apple & Elderflower Sparkle £4.50

Orange and Lemon fizz £4.50

Organic Cola, Lemonade, Ginger or Elderflower £3.25

Apple, or Orange Juice £2.50

Frank Still / Sparkling Water Small £2.25 / Large £3.50  
*Frank Water is a safe water and sanitation charity, ethically sourced & profits go to clean water projects in India*