



MEDITERRANEAN KITCHEN & WINE BAR

HEAD CHEF ALEX AND THE AMAZING KITCHEN TEAM WELCOME YOU TO OLIVE!

OLIVE

NEARLY EVERY ITEM IS HANDMADE AND CRAFTED IN OUR KITCHEN, BECAUSE WE BELIEVE REAL FOOD SHOULD BE MADE FROM SCRATCH USING LOCAL PRODUCE WHEREVER POSSIBLE.

Alex

- TO START or WITH DRINKS -

- Baked Mediterranean Breads with a selection of Hummus, Olive Tapenade, Tzatziki and Olive Oil (V) - 12.95
- Mixed Olive Selection (VE/GF/DF) - 4.95
- Mixed Nuts & Puffed Rice (VE/DF) - 4.00
- Chargrilled Padron Peppers (GF/VE/DF) - 6.50

- MEZZE TASTING BOARDS -

Ideal with our Wine Flights

Our wooden board filled with treats from the Mediterranean are delicious!

- Cheese Selection - 22 enough for Two
 - Meat Selection - 22 enough for Two
 - Vegetarian Board - 22 for Two
 - Cheese and Meat Selection
 - Two Tier -44 enough for a Hungry Four or Six
- All served with: Olives | Hummus | Tapenade | Crudites
Fresh Fig | Pickled Red Onions | Mixed Nuts | Grapes
Tomatoes | Breads

BOTTOMLESS BRUNCH



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AVAILABLE MONDAY TO SATURDAY 12 TILL 4PM CHOOSE ANY 3 SMALL PLATES OR SIDES AND GET

UNLIMITED WINE & FIZZ

FOR 1 HOUR 30 MINS AFTER PLACING YOUR ORDER

£39.95



Bottomless Brunch Bookings are limited to 2 hours use of the table. We reserve the right to refuse service if you appear to be too intoxicated.

WINE BAR

KITCHEN

- SMALL TASTING PLATES -

- Beef Carpaccio (GF)** Fillet of Beef | Pickled Red Onions | Parmesan | Micro Herbs | Capers | Balsamic | Lemon - 14.95
Wine Pair: Rose No.9 | Red No.15
- Burrata with Heritage Tomatoes (V)** Italian Burrata Cheese | Heritage Tomatoes | Basil & Sunflower Pesto | Herb Infused Oil & Pickled Red Onions & Griddled Ciabatta - 13.95
Wine Pair: White No.4 | Rose No.13
- BB Homemade Tortelloni Pasta (V)** We make our pasta fresh each morning filled with Sundried Tomato & Mascarpone with Sage Butter - 12.95
Wine Pair: White No.5 | Red No.16
- BB Hot Honey & Harissa Glazed Halloumi (V/GF)** Harissa | Honey | Pistachio & Pine Nut Crumb - 13.95
Wine Pair: White No.8 | Rose No.11
- BB Homemade Italian Steak Ragù Arancini** Italian Stuffed Rice Balls - 12.95
Wine Pair: Rose No.10 | Rose No.14
- BB Homemade Rabas Fritas (GF)** Crispy Squid | Chilli | Garlic | Parsley | Aioli | Paprika - 12.95
Wine Pair: White No.1 or No.2
- BB Handmade Polpette Italian Meatballs** Breadcrumbs | Covered in Marinara Sauce with Oregano | Aioli | Parmesan & Bread for Sauce Mopping - 13.95
Wine Pair: Red No.12 or 16
- BB Homemade Lasagne Croquettes** Garlic Aioli | Parmesan | Salsa Verde - 12.95
Wine Pair: Rose No.12 | Red No.16
- BB Pork Belly Bites with Pickled Apple (GF)** Devon Pork Belly | Med Style - 12.95
Wine Pair: White No.7 | Red No.14
- Catalonian Fresh Griddled Sardines (DF)** Served Spanish Style | Toasted Focaccia | Garlic Confit | Vine Tomatoes - 13.95
Wine Pair: White No.1 | Rose No.11
- Brixham Scallops (GF)** Scallops | Champagne Cream | Garlic and Shallots | Dill Oil - 14.95
Wine Pair: Champagne of the Month or White No.3 | Champagne
- BB Prawn Saganaki (GF)** King Prawns | Tomatoes | Crumbled Feta | Chilli - 12.95
Wine Pair: White No.1 | Rose No.11
- Moroccan Lamb Cigars** Slow cooked Lamb in Filo Pastry | Preserved Lemon | Moroccan Spices | Mint Yogurt - 14.95
Wine Pair: White No.8 | Red No.14
- Griddled Xtapodi - Octopus (GF)** Fresh Local Octopus | Salsa Verdi | Pomme Puree - 14.95
Wine Pair: White No.2 | Rose No.9
- BB Spanakopita Bites (V)** Spinach | Feta | Filo | Hot Honey | Almonds | Onion Seeds - 11.95
Wine Pair: White No.1 | Red No.13
- BB Crispy Tempura Brixham Monkfish** Citrus Battered Monkfish | Paprika Aioli - 13.95
Wine Pair: White No.4 or No.16
- BB Italian Feta & Aubergine Melanzane (V/VE)** Baked layers of Feta and Aubergine | Basil | Onions - 11.95
Wine Pair: White No.53 | Rose No.11

ALLERGIES & INTOLERANCES: Please ask for specific ingredients (GF) = Gluten Free (DF) = Dairy Free (VE) = Vegan (V) = Vegetarian

KITCHEN

HOW AND WHAT TO ORDER Our Menu is designed for Sharing and Socialising. We have a wide selection of Small Plates along with Large Plates, Sharing Mains & Mezze Boards. If you're sticking to just small plates on their own, we recommend choosing four per person. Order as much or as little as you like!

ALL FOOD IS COOKED FRESH TO ORDER. DISHES WILL ARRIVE TO YOUR TABLE AS THEY ARE READY, IN NO SPECIFIC ORDER. THIS GIVES YOU TIME TO ENJOY EACH DISH AT THEIR BEST.

WHAT A LOVELY PAIR! Details of the Paired Wines mentioned can be found on the next two pages. A great way to try something special by the glass. Match the Wine Pair Number.



- LARGE PLATES -

LUXURY SHARING PAELLA FOR TWO

Seafood | Chicken | Med Veg

Seafood (GF): Saffron and Tomato Infused Arborio Rice with White Wine, King Prawns, Brixham Seafood Medley and Chorizo *Sharing Paella for 2 - 39.95*

Chicken & Chorizo (GF): Saffron and Tomato Infused Arborio Rice with White Wine, Chicken Thighs and Chorizo *Sharing Paella for 2 - 29.95*

Mediterranean Vegetable (V/VE/GF): Saffron and Tomato Infused Arborio Rice with White Wine and Med Veg *Sharing Paella for 2 - 27.95*

*Wine Pair: Seafood: White No.2 or No.4 | Chicken: White No.4 / Red No.14
Vegetable: White No.5 or No.6*

Authentic Gyros - choose from Chicken Breast or Lamb
Tzatziki | Greek Salad | Flat Bread | Crispy Fries - 26.95
Wine Pair: White No.1 or Red No.15

Prime Westcountry 28 Day Aged Fillet of Beef (GF) Local Fillet Mignon with Red Wine Jus or Peppercorn Sauce | Vine Tomatoes | Seasonal Veg and Triple Cooked Chips - 35
Wine Pair: Red No.14 or No.15

'Catch of the Day' from Brixham Market (GF)
Crushed New Potatoes | Garlic Prawns | Seasonal Veg
Prawn Bisque - 29.95 *Wine Pair: White No.3 or No.7*

Chargrilled Aubergine & Dukka (V/VE/GF)
Aubergine with Pistachio Dukka | Whipped Plant Feta - 22.95
Wine Pair: Rose No.11 Red No.13

LUXURY CHATEAUBRIAND FOR TWO

The best centre-cut 28 Day Aged of Tenderloin (Fillet)
Served to your own liking with Red Wine Jus and Peppercorn Sauces. Roasted Vine Tomatoes
Unlimited Triple Cooked Chips & Seasonal Vegetables - 60
Wine Pair: Red No.15

Lobster Linguine - Homemade Pasta made fresh daily with Lobster, King Prawns and Calamari - 28.95
Wine Pair: White No.2

Slow Braised Lamb Tagine Slow Cooked Lamb Moroccan Spices | Moroccan Couscous | Hummus | Tzatziki Almonds | Flat Bread - 26.95 *Wine Pair: White No.8 or Red No.14*

Porchetta Slow Crispy Pork Belly | Gruyere Pomme Puree
Heritage Carrots | Seasonal Veg | Salsa Verde
Red Wine Jus - 28.95 *Wine Pair: Red No.15 or No.16*

- SIDES -

BB Moroccan Couscous (V) - 8.95
Mixed Herb | Mediterranean Vegetables | Almonds

Seasonal Greens (V/GF) - 7.95

BB Traditional Greek Salad - 7.95
(GF/V/VE Vegan Feta)

French Fries (V/VE/GF) - 5.95
BB Greek Filthy Fries (V/GF) - 7.95
Truffle Fries (V/GF) - 7.95

BB Patatas Bravas (V/VE) - 7.95
Fried Potatoes | Aioli | Spiced Tomato Sauce

- DESSERTS -

Warning: Our Dessert Menu may cause uncontrollable drooling – Save some room for treats!! Think – Chocolate Espresso Cake, Pistachio Tiramisu, Berry Crumbrulé, Burnt Orange Cake & Lemon Mascarpone! MMM...

Don't forget about our delicious

LUXURY SUNDAY ROASTS

Join us for a Luxury Sunday Roast at Olive Sunday is usually a sell-out, so please pre-book!

Devon Beef 28 Day Aged Fillet Mignon (GF) Melt in the mouth Fillet | Beef Dripping Roast Potatoes | Truffle Cauliflower & Leek Cheese Gratin | Homemade Yorkshire Pudding | Parsnips | Chefs Red Wine Jus
Pig Stuffing | Premium Seasonal Veg - 32.95

Westcountry Pork Belly (GF) Slow Cooked and Crispy Pork Belly | Beef Dripping Roast Potatoes | Parsnips
Truffle Cauliflower & Leek Cheese Gratin | Pig Stuffing
Homemade Yorkshire Pudding | Apple Cider Jus
Selection of Premium Seasonal Veg - 29.95

Slow Roasted Lamb Shank (GF) Large Lamb Shank
Beef Dripping Roast Potatoes | Truffle Cauliflower & Leek Cheese Gratin | Pig Stuffing | Homemade Yorkshire Pudding | Parsnips | Chefs Mint Red Wine Jus
Selection of Premium Seasonal Veg - 29.95

Nut Roast (V/GF) Roast Potatoes | Truffle Cauliflower & Leek Cheese Gratin | Homemade Stuffing | Homemade Yorkshire Pudding | Parsnips | Red Wine Jus
Selection of Premium Seasonal Veg - 27.95