



THE
OLIVE GARDEN
MEDITERRANEAN & SEAFOOD

MENU



STARTERS

Minestrone Soup  4.5

Freshly prepared and served with crusty bread

Tomato and Roasted Red Pepper Soup   4.5

Freshly prepared and served with crusty bread

Olive Garden Seafood Chowder 8

A rich and creamy soup brimming with prawns, crayfish tails, salmon, smoked salmon and whole local mussels. Served with crusty bread

Cullen Skink 8

A creamy soup made with smoked haddock, leek and potato. Served with crusty bread

Haggis and Black Pudding Spring Rolls 6

Antipasto Mediterranean 10
(suitable to share)

A selection of Spanish and Italian cured meats, mozzarella cheese, olives and bread

Antipasto Vegetarian   10
(suitable to share)

Marinated grilled aubergines, courgettes and red peppers, olives, fresh mozzarella cheese and avocado

Caesar Salad  5

Cos lettuce, parmesan shavings, croutons and caesar dressing

WITH Chicken 7

House Salad   4

Mixed leaves, tomato, cucumber, peppers and red onion with a vinaigrette dressing

Tomato & Mozzarella Bruschetta  5

Garlic bread topped with sliced mozzarella and ripe tomatoes and garnished with basil and olive oil

Prawn & Crayfish Bruschetta 8

Garlic bread with freshly chopped tomatoes, basil and olive oil topped with prawn and crayfish tails bound in Marie Rose sauce

Smoked Salmon  9

Thinly sliced Scottish smoked salmon, served on a bed of mixed leaves with lemon wedges and olive oil

Tempura Chicken 6.5

Chicken strips in tempura batter with a side of sweet tomato sauce

Tempura Vegetables  6

Served with a side of sweet tomato sauce

Frito Misto 8.5

A selection of crispy fried seafood with a house salad garnish, lemon wedges and home made tartare sauce

Halloumi Salad   6.5

Fried halloumi, pomegranate, water melon, cherry tomatoes and rocket salad

Crab Pate 8.5

Crab pate with lemon wedges, oatcakes and herb salad

Fresh Local Mussels (mains also available)

Local rope grown mussels

Steamed with white wine and garlic  8.5

Finished with cream 9

Finished with a tomato and chorizo sauce 9.5

MAINS

SEAFOOD

Haddock 12.5

A battered fillet of haddock with chips, salad and homemade tartare sauce

Sea Bass 18

Pan fried fillet of sea bass, served on a bed of pea and scallop risotto

Roasted Supreme of Salmon 17

With a tomato, chilli and herb glaze with Mediterranean vegetables and potatoes

Sole Mornay 18

Fillet of lemon sole oven baked in a creamy cheese sauce, served with a chive mash

Scallops 20

Seared scallops, wrapped in pancetta, finished with lemon and garlic butter. Served on a bed of chive mash and wilted baby spinach

Lobster (when available) POA

500g Fresh local lobster, grilled in garlic butter and served with chips and salad

Olive Garden Seafood Chowder 12

A rich and creamy soup brimming with prawns, crayfish tails, salmon, smoked salmon and whole local mussels. Served with crusty bread

Scallop & Langoustine Tempura 21

Local langoustine and scallops fried in tempura batter, served with salad, lemon mayonnaise and fries

Cullen Skink 12

A creamy soup made with smoked haddock, leek and potato. Served with crusty bread

Trout Salad 16

Oven baked supreme of loch reared trout, served on a bed of cherry tomatoes, mixed olives and salad leaves

Fresh Local Mussels (starters also available)

Local rope grown mussels

Steamed with white wine and garlic  12.5

Finished with cream 13

Finished with a tomato and chorizo sauce 14

Seafood Platter 28

Mussels, langoustine, a crab claw, poached trout, smoked and hot roasted salmon and a scallop. Served with a mixed leaf salad, lemon wedges, Marie Rose sauce and mayonnaise

Served hot (excluding smoked salmon) or cold

Why not upgrade?

Add ½ lobster approx. 250gm 15

RISOTTO

Seafood Risotto 15

Arborio rice, prawns, crayfish tails, whole mussels and baby squid with cream sauce

OR with a tomato sauce 

Chicken & Truffle Oil Risotto 14

Arborio rice, chicken, truffle oil and cream garnished with parmesan shavings and pancetta

Butternut Squash Risotto 13

Arborio rice, cooked in a white wine and vegetable stock. Finished with cream, garlic, parmesan and roasted butternut squash

OTHER MAINS

Cornfed Chicken Breast 16.5

Served on a fricassee of chorizo, cherry tomatoes, red peppers, fresh basil and sautéed potatoes

Lamb Tagine 16.5

Tender lamb pieces slowly cooked with moroccan spices, honey and dates on a bed of jewelled cous cous

Fillet of Beef Stroganoff 17

Strips of beef fillet, mushrooms, onions, gherkins, capers, French mustard and cream served with boiled basmati rice

STEAK

Please ask your server for details
of Today's Steak Special

BURGERS

SERVED WITH FRIES AND
A SAUCE ON THE SIDE

Aberdeen Angus Beef Burger 12

8oz Aberdeen Angus steak burger served with sliced tomato, cos lettuce and melted mozzarella on a toasted brioche bun with relish on the side

Jose Marias' Chicken Burger 12

Succulent pan fried chicken breast (marinated in white wine, olive oil, lemon juice, garlic and thyme) served with tomato and cos lettuce on a toasted brioche bun. With lemon mayo on the side

Honey Root Vegetable & Quinoa Burger 10.5

Coated in an onion seed crumb, with sliced tomato, beetroot and cos lettuce. Served on a toasted brioche bun with tomato salsa on the side.
Served with sweet potato fries

PASTA

GLUTEN FREE PASTAS AVAILABLE

King Prawn, Scallop & Surf Clam Tagliarini 19

King prawns, scallops, surf clams cooked in olive oil, garlic, lemon and chilli, served with pasta ribbons

Seafood Tagliarini 16

Pasta ribbons with succulent prawns, crayfish and smoked salmon in a creamy sauce

Spaghetti Bolognese 12

A classic rich mincemeat and tomato sauce

Penne Picante 10

Pasta tubes with our own tomato sauce, cherry tomatoes, garlic and chilli flakes

WITH Chicken 14.5

Pappardelle Olive Garden 14

Wide strands of pasta with chorizo, bolognese, peas and a touch of cream

Lasagne 12

Oven baked layers of pasta, bolognese, white sauce and mozzarella. Served with a garlic bread slice

Bauletti Mediterranean 14

Authentic Italian pasta stuffed with ricotta cheese and spinach. Finished with a black olive, tomato, basil and garlic sauce

PIZZAS

Mediterranean 12

A selection of cured fine spanish and italian meats, tomato sauce, mozzarella and parmessan shavings

Pepperoni with Spicy Italian Sausage 10

Sliced pepperoni, roasted red onion, spicy italian sausage, tomato sauce and mozzarella

New Mexico **V** **HOT** 9

Mozzarella, tomato sauce, fresh chilli, red peppers and basil

Margarita Buffalo **V** 9

Tomato sauce, herbs and buffalo mozzarella

Gardinera **V** 11

Roasted red onions, black olives, artichoke, garlic and mushrooms

EXTRA TOPPINGS

roasted red onion
pepperoni
fresh chilli
mushroom 1.5
sliced tomato
red pepper

chicken
spicy italian sausage 2.7

SIDES

A Selection of Mediterranean Breads **V** 4

with balsamic vinegar and olive oil dip

Sliced Fresh Crusty Bread **V** 1.5

Garlic Bread Slices **V** 3

Cheesy Garlic Bread Slices **V** 3.5

Garlic Focaccia **V** 4.5

10" Pizza bread topped with garlic and herb butter

Olive Focaccia **V** 4.5

10" Pizza bread topped with olive oil, rosemary and olives

Cheese & Garlic Focaccia **V** 5.5

10" Pizza bread topped with garlic and herb butter and mozzarella cheese

Mixed Olives **V** **GF** 3.2

A selection of marinated olives

Vegetables **V** **GF** 3

A selection of fresh seasonal vegetables

Chips **V** **GF** 2.5

Sweet Potato Fries **V** **GF** 2.5

CHILDREN'S MENU

Fish with Chips or Salad

Spaghetti Bolognese

Margherita Pizza

Penne Pomodoro **V**

Chicken Goujons with Chips or Salad

7.5

Single Scoop Vanilla Ice Cream
with Chocolate or Raspberry Sauce

Fresh orange juice, apple juice
OR Orange/Blackcurrant Cordial

DESSERTS

Add a scoop of vanilla ice cream
to any dessert for **£1.60**

Today's Special Cheesecake  6

With cream

Lemon Pannacotta Torte 6

Sheer decadence! Rich buttery shortcrust pastry case flooded with a smooth lemon pannacotta filling, finished with a light sugar dusting

Warm Belgian Waffle 6

Served with vanilla ice cream, sliced banana, toffee sauce and cream

Homemade Sticky Toffee Pudding 6.3

With cream

Trio of Cheese & Biscuits 9

Triple Chocolate Parfait  6

A rich and creamy trio of dark, milk and white chocolate layers. Lavishly finished with a delicious dark chocolate coating

Tiramisu 6

With cream

Blackcurrant Sorbet
2 Scoops 4.5

SUNDAES

Tasty Toffee Tablet 6.9

Vanilla and tablet ice cream doused with toffee sauce, homemade tablet pieces and topped with fresh cream

Chunky Toffee Fudge 6.9

Vanilla and toffee ice cream with toffee sauce, clotted cream fudge and fresh cream

Old Fashioned Knickerbocker Glory 7.5

Vanilla, strawberry and chocolate ice cream with all the bits that make it such a beloved classic

Raspberry Snowball Delight 7.5

Vanilla and strawberry ice cream covered with raspberry sauce, topped with a snowball and fresh cream

Toffee Banana Boat 6.9

A fresh banana topped with toffee sauce, vanilla and toffee ice cream, toffee fudge and fresh cream

Chocolate Marshmallow Dream 7.5

Vanilla and chocolate ice cream with delicious chocolate sauce, mini marshmallows, chocolate shavings and cream

Or Simply...

Luxury dairy ice cream

1 Scoop 1.8

2 Scoops 2.8

3 Scoops 3.8

Choose from: Vanilla, chocolate, strawberry, Scottish tablet and toffee fudge

ALLERGEN ADVICE:

-  SUITABLE FOR VEGETARIANS
-  GLUTEN FREE

**WE DO HAVE GLUTEN FREE PASTA AND PIZZA ON REQUEST
THESE MAY TAKE A LITTLE LONGER TO PREPARE.**

Please advise us of any allergies you may have. If you require any further information on the allergen content of our foods, please ask a member of our staff and they will be happy to help you. Within our kitchens we use gluten, shellfish, milk, eggs, mustard, nuts, soya and products containing sulphur dioxide and sulphates, while every effort is made to minimise risk of cross contamination we cannot guarantee separation of these during storage, preparation and cooking.

NOT ALL INGREDIENTS ARE LISTED

GIFT VOUCHERS AVAILABLE

PLEASE ASK FOR DETAILS



THE
OLIVE GARDEN

MEDITERRANEAN & SEAFOOD