

# STARTERS

**Bread & Olives**  ..... 6  
Mediterranean bread & marinated mixed olives

**Soup of the Day**  ..... 5.5  
Served with bread

**Cullen Skink** ..... 8.5  
A creamy soup made with smoked haddock, leek & potato. Served with bread

**Olive Garden Seafood Chowder** ..... 9  
A rich and creamy soup brimming with prawns, salmon, smoked salmon and whole local mussels. Served with bread

**Fresh Local Mussels** ..... 9.5  
*(mains also available)*

**Local rope grown mussels**  
Steamed with white wine and garlic,   
Finished with cream, or  
Finished with a tomato and chorizo sauce   
Served with bread

**Prawn Bruschetta** ..... 9.5  
Garlic ciabatta, with freshly chopped tomatoes, basil and olive oil, north atlantic prawn tails, bound in marie rose sauce dusted with Spanish smoked paprika

**Antipasto Vegetarian**   ..... 13  
*(suitable to share)*  
Marinated grilled aubergines, courgettes and red peppers, olives, hummus and mozzarella cheese

**Antipasto Mediterranean** ..... 13  
*(suitable to share)*  
A selection of Spanish and Italian cured meats, mozzarella cheese, bread and olives

**Oysters**  **Six** ..... 13  
*(2.20 each)* **Twelve** ..... 25  
Locally cultivated oysters. Served on crushed ice with lemon wedge. *A taste of the sea.*

**Duo of Salmon**  ..... 10.5  
Locally smoked salmon and salmon cured in house with fresh herbs and grappa.  
Served with a fennel, lemon and radish salad

**Feta, Beetroot & Pesto Salad**   ..... 8.5  
Feta cheese, roasted beetroot, pine nut and basil pesto and micro herb salad

**Jamon, Sweet Pepper & Potatoes**  ..... 9  
Sauteed new potatoes, smoked paprika, Spanish cured ham, sweet drop peppers, parmesan shavings and fresh rocket

# MAINS

## SEAFOOD

ALL OUR SEAFOOD IS  
LOCALLY SOURCED

**Fresh Local Mussels** ..... 16.5  
*(starters also available)*

**Local rope grown mussels**  
Steamed with white wine and garlic,   
Finished with cream, or  
Finished with a tomato and chorizo sauce   
Served with bread

**Haddock** ..... 15  
A battered fillet of haddock with hand-cut chips, salad and home-made tartare sauce

**Sea Bass**  ..... 24  
Pan fried fillet of sea bass, served on a bed of pea and scallop risotto

**Roast Supreme of Salmon**  ..... 18.5  
With a tomato, chilli and herb glaze with roasted mediterranean vegetables and potatoes

**Oven Baked Hake**  ..... 22.5  
Oven baked fillet of hake, chorizo mash potatoes with a salsa verde

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## OTHER MAINS

**Steak**  .....  
**10oz Sirloin** ..... 28  
Matured for 28 days. Served with mushrooms, roast tomato, pea shoots and hand-cut chips

**Pepper Sauce**  ..... 3.5  
Creamy green peppercorn and brandy sauce

**Garlic & Herb Butter**   ..... 2.5

**Lamb Tagine**  ..... 20.5  
Tender lamb pieces slowly cooked with moroccan spices, honey and dates.  
With basmati rice

**Supreme of Cornfed Chicken**  ..... 19  
Roast supreme of cornfed chicken on a bed of sauteed potatoes and a fricasse of chorizo, red peppers, cherry tomatoes and basil

PLEASE ASK YOUR  
SERVER ABOUT OUR  
DAILY LOBSTER &  
LANGOUSTINE SPECIALS

## PASTA

GLUTEN FREE OPTIONS AVAILABLE\*

**King Prawn, Scallop & Mussel Linguine\*** ..... 23

King prawn, scallop and mussels cooked in olive oil, garlic, lemon & chilli. Served with pasta ribbons

**Seafood Linguine\*** ..... 19  
Pasta ribbons with succulent prawns, invertebrate smoked salmon and a cream sauce

**Beef Ragu Papardelle** ..... 19  
Slow cooked diced beef, red wine, tomato, baby onion, garlic and herb sauce with papardelle pasta

**Roast Vegetable Pesto Pasta\***  ..... 16  
Papardelle pasta coated in our own pine nut and basil pesto. Served with roasted vegetables, finished with parmesan shavings

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## RISOTTO

**Seafood Risotto**  ..... 19.5  
Arborio rice, prawns, haddock, salmon and mussels. Finished with cream and butter

**Asparagus Risotto**   ..... 16.5  
Arborio rice, cooked in white wine and vegetable stock finished with cream, garlic, asparagus, confit tomatoes and parmesan shavings

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## SALADS

**Salmon Salad**  ..... 17.5  
Oven baked supreme of salmon served on a bed of cherry tomatoes, mixed olives and salad

**Superfood Salad**   ..... 15  
Mixed leaves, pea shoots, roasted beetroot, feta cheese, tender stem broccoli, asparagus, radish, garlic and chilli quinoa, houmous and salad dressing. With pumpkin seeds

## SIDES

<i>Mash potatoes</i>  	3.5
<i>Chips</i>  	3.5
<i>House salad</i>  	4.5
<i>Seasonal vegetables</i>  	4.5
<i>Olives</i>  	3.5
<i>Ciabatta, balsamic vinegar &amp; olive oil dip</i> 	4.5
<i>Bread</i>	3

## CHILDREN'S MENU

7.95

*Haddock with skinny fries or vegetables*

*Tempura Battered Chicken Goujons with skinny fries or vegetables*

*Macaroni Cheese  with skinny fries*



## DESSERTS

ADD ICE CREAM FOR £1



*Tarta de Queso*   ..... 7

Home made traditional baked Spanish cheesecake. Served with berry compote and cream

*Sticky Toffee Pudding*  ..... 7

Home made sticky toffee pudding with cream

*Chocolate Orange Torte*   ..... 7

*Tiramisu*  ..... 7

Tiramisu with cream

*Sorbet*  ..... 5

2 scoops

*A selection of luxury dairy ice cream* ..... per scoop 2

*Trio of Cheese & Oatcakes*  ..... 9.5

*Why not treat someone with a tasty gift?*

**GIFT VOUCHERS AVAILABLE**