



THE
OLIVE GARDEN
MEDITERRANEAN & SEAFOOD

MENU



STARTERS

**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** 7

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  6

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

Prawn & Crayfish Bruschetta 9

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 7

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

Frito Misto 8.9


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

Halloumi Salad   7

Fried halloumi, pommegranate, water melon, cherry tomatoes and rocket 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 12.9

A battered fillet of haddock with hand-cut 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 sautéed potatoes

Sole Mornay 18

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

Scallops 22

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 hand-cut chips and salad

Olive Garden Seafood Chowder 14

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

Scallop & Langoustine Tempura 22

Local langoustine and scallops fried in tempura batter, served with salad, lemon mayonnaise and hand-cut chips

Cullen Skink 13


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

Salmon Salad 16

Oven baked supreme of salmon, 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 30

Mussels, langoustine, a crab claw, smoked, hot smoked and baked 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 17.5

RISOTTO

Seafood Risotto 16

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

OR with a tomato sauce 

Chicken & Truffle Oil Risotto 15

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

Butternut Squash Risotto 14

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

OTHER MAINS

10oz Sirloin Steak 22.5

Matured for 28 days. Served with mushrooms, onion rings and tomato. Choose from potatoes or chips, & salad or vegetables

Lamb Tagine 16.5

Tender lamb pieces slowly cooked with moroccan spices, honey and dates with basmati rice

Fillet of Beef Stroganoff 17

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

BURGERS

Aberdeen Angus Beef Burger 13

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

Jose Marias' Chicken Burger 13

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, and hand-cut chips

Beetroot, Red Pepper & Quinoa Burger 11.5

Coated in panko bread crumb, with sliced tomato and cos lettuce on a toasted brioche bun. Served with sweet potato fries

PASTA

GLUTEN FREE PASTAS AVAILABLE

King Prawn, Scallop & Surf Clam Tagliarini 20

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

Seafood Tagliarini 17

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 16

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

Bauletti Mediterranean 14.5

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



SIDES

Mediterranean Bread of the Day **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

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

A selection of marinated olives

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

A selection of fresh seasonal vegetables

Chips **V** **GF** 3

Sweet Potato Fries **V** **GF** 3

CHILDREN'S MENU

Fish with Chips or Salad

Spaghetti Bolognese

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

Ice Cream Brownie Slice 6.25

Chocolate brownie, topped with chocolate mousse, clotted cream ice cream & finished with flaked chocolate

Lemon Torte 6

Sheer decadence! Rich buttery shortcrust pastry case flooded with a smooth lemon 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

Tiramisu 6

With cream

Raspberry 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

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:

- V** SUITABLE FOR VEGETARIANS
- VG** SUITABLE FOR VEGANS
- Gf** 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



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