



CHILDREN'S MENU

8.5

*Haddock
with skinny fries*

*Battered Chicken Goujons
with skinny fries*

*Macaroni Cheese 
with skinny fries*

WELCOME...



THE
OLIVE GARDEN
MEDITERRANEAN & SEAFOOD

ALLERGEN ADVICE

-  VEGETARIAN
-  VEGAN
-  GLUTEN FREE

*Dishes may be adaptable on request.
We can accommodate most dietary
requirements, please ask your server.*

*WE DO HAVE GLUTEN FREE
PASTA 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 to minimise risk of cross contamination
we cannot guarantee separation of these
during storage, preparation and cooking.
NOT ALL INGREDIENTS ARE LISTED*

MENU

GIFT VOUCHERS AVAILABLE

PLEASE ASK FOR DETAILS

STARTERS

Bread & Olives  7
Mediterranean bread and marinated mixed olives


Confit Garlic & Heritage Tomato Bruschetta  9.5
Toasted tomato and oregano bloomer topped with confit garlic and heritage tomatoes

Soup of the Day  6.5
Served with bread

Cullen Skink 9.5
A creamy soup made with smoked haddock, leek and potato. Served with bread


Olive Garden Seafood Chowder 9.5
A rich and creamy soup brimming with prawns, salmon, smoked salmon and whole local mussels. Served with bread


Prawn & Avocado Salad  12
North Atlantic prawns, Marie Rose sauce, sliced avocado and mixed leaves

Smoked Salmon  14
Locally sourced smoked salmon . Served with a fennel, lemon and radish salad

Fresh Local Mussels 10.5
(mains also available)

Local rope grown mussels

Steamed with white wine and garlic, or 
Finished with cream
Served with bread

Oysters  **Six** 16.5
(2.80 each) **Twelve** 32
Locally cultivated oysters. Served on crushed ice with lemon wedge. A taste of the sea.


MAINS

SEAFOOD


ALL OUR SEAFOOD IS LOCALLY SOURCED

Fresh Local Mussels 18
(starters also available)

Local rope grown mussels


Steamed with white wine and garlic, or 
Finished with cream
Served with bread


Haddock 19
A battered fillet of haddock with chips, salad and home-made tartare sauce

Sea Bass  28
Pan fried fillet of sea bass, served on a bed of pea and scallop risotto

Roast Supreme of Salmon  24
With a prawn Paella and garlic butter

OTHER MAINS

Steak  33
10oz Sirloin 33
Matured for 28 days. Served with pea shoots and chips. Includes a choice of pepper sauce or garlic and herb butter

Lamb Tagine  23
Tender lamb pieces slowly cooked with moroccan spices, honey and dates. With basmati rice

PLEASE ASK YOUR SERVER ABOUT OUR
LOBSTER & LANGOUSTINE SPECIALS
(SUBJECT TO AVAILABILITY)

PASTA

GLUTEN FREE OPTIONS AVAILABLE*


Prawn, Scallop & Mussel Linguine* 29
Prawn, scallop and mussels cooked in olive oil, garlic, lemon & chilli. Served with pasta ribbons



Seafood Linguine 22
Pasta ribbons with succulent prawns, Inverawe smoked salmon and a cream sauce

Venison Ragu Papardelle 22
Slow cooked diced venison, red wine, tomato, baby onion, garlic and herb sauce with papardelle pasta


Roast Vegetable Pesto Pasta*  20
Papardelle pasta coated in our own pine nut and basil pesto. Served with roasted vegetables, finished with parmesan shavings

RISOTTO

Seafood Risotto  23
Arborio rice, prawns, haddock, salmon and mussels. Finished with cream and butter

Asparagus Risotto   19
Arborio rice, cooked in white wine and vegetable stock finished with cream, garlic, asparagus, confit tomatoes and parmesan shavings

SALADS



Seafood Salad  20
Mixed leaves, avocado, prawns, smoked salmon, red onion, cucumber, cherry tomatoes. Served with a lemon dressing

SIDES

Mash potatoes   4
Chips   4
House salad   5
Seasonal greens   5.5
Olives   4
Ciabatta, balsamic vinegar & olive oil dip  4.5
Bread 3.5
Garlic bread 5

DESSERTS

ADD ICE CREAM FOR £1

Tarta de Queso   8.5
Home made traditional baked Spanish cheesecake. Served with berry compote and cream

Sticky Toffee Pudding  8.5
Home made sticky toffee pudding with cream

Chocolate Orange Torte   8

Tiramisu  8
Tiramisu with cream

Sorbet (2 scoops)  6

A selection of luxury dairy ice cream per scoop 2.60

Trio of Cheese & Oatcakes  9.5