



OLIVES RESTAURANT AND BAR



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bar menu

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© L I V E S
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Afternoon tea at Olives served from 3.00pm until 5.30pm

English afternoon tea	£11.95
assorted finger sandwiches, scones, preserves, clotted cream, selected patisserie, tea or coffee	
Champagne tea at Olives	£16.95
English afternoon tea accompanied by a glass of Champagne (assorted finger sandwiches, scones and preserves, clotted cream, selected patisserie, tea or coffee)	
Selected patisserie	£4.50
Sultana scones, preserves and clotted cream	£4.95

Bar menu

served between 11.00am - 10.45pm

Sandwiches

Choose from white or brown homemade breads, and your filling from:

Smoked chicken and avocado	£8.00
Mozzarella and sun blushed tomato	£8.00
Serrano ham, rocket and parmesan	£8.50
Cold roast sirloin of beef and creamed horseradish	£8.50
Hot-smoked salmon, creamed cheese and chives	£8.50
all served with dressed leaves and homemade crisps	

Food menu

Soup of the day	£6.50
Linguine pasta	£9.50
with a choice of sauce from carbonara, puttanesca or pesto and oven dried tomato	
Battered cod and chips	£11.00
with mushy peas and tartare sauce	
Bailey's home-made burger	£11.00
with your choice of bacon, cheese or plain. Served with iceberg lettuce, tomato, mayonnaise, fries and coleslaw.	
Mushroom and sweet potato burger	£9.50
grilled Portobello mushroom and sweet potato with rocket and parmesan served with fries and coleslaw.	
Cumberland sausage and mash	£10.50
served with deep fried onion rings and gravy	
Sirloin steak	£17.00
with chips, watercress, tomato, mushrooms and garlic butter	

Salads

Caesar salad	£8.50
with chicken or prawns	
Dressed assorted salad leaves with warm butternut squash, goat's cheese and pine kernels	£10.00
Poached salmon with rocket, asparagus and poached egg	£10.50
Seared tuna on a salad of plum tomato, avocado and baby spinach	£12.00

Bailey's bites

£7.50 each

Choose from the following:

Asparagus wrapped in Parma ham and filo pastry with tomato sauce
Marinated chicken wings with chilli, lemon and coriander crème fraîche
Olives and feta cheese with bread
Mini pizzas
Margherita, Fiorentina, La Reine or Capricciosa
Home-made potato wedges with garlic dip
Cod and chorizo cakes with saffron mayonnaise

Desserts

£7.50 each

Warm chocolate brownie with a chocolate crisp and vanilla ice cream
Baked New York cheesecake
Fresh fruit salad with seasonal berries and sorbet

If you have any allergies please let our staff know, they will be happy to assist you with your order.

*Nut-free food cannot be guaranteed.

Hot beverages

Classic teas:	£3.00
English breakfast tea, Earl Grey, Darjeeling, Assam, decaffeinated	
Herbal teas:	£3.00
Camomile, mint, cranberry & raspberry & elderflower, Japanese green tea, lemon & ginger, blackcurrant & ginseng & vanilla	
Fresh Americano style coffee by the cup	£2.75
Ristretto, Macchiato, Espresso	£2.80
Cappuccino, Caffé latte, Espresso Doppio, Mocha	£3.00
Rich hot chocolate	£3.50

Minerals/Soft drinks

Mineral water	small £1.95/large £4.95
Coca-Cola, Diet Coke	£2.00
Red Bull	£2.50
Fruit juices	£3.00
Baby minerals	£1.50

Bottled beer Alcohol by vol.

Becks, Budweiser, Corona Extra, San Miguel 4.6-5 %	£3.75
Strongbow 5.3%	£3.75
Guinness 4.3%	£3.75
Newcastle Brown Ale 4.7%	£3.95
Kaliber (low alcohol) 0.1%	£3.25
Smirnoff red/Black ice 5.0 %	£4.50

Draught beer Alcohol by vol. half pint/pint

Kronenbourg 5.0%	£1.75/£3.50
Fosters 4.0%	£1.60/£3.20
John Smith's 3.8%	£1.60/£3.20

House cocktails

Bailey's Royale	£8.00
mango sorbet topped with Champagne	
The Olives Martini	£7.50
gin, with a dash of dry Martini and olive juice. Shaken with ice. Served on the rocks or straight up	
Frozen Lemon Margarita	£7.50
tequila, Absolut lemon, lemon & lime juice. All blended with ice	
Millennium	£8.00
vodka, fresh orange juice and raspberry juice topped with Champagne	

Cool and contemporary cocktails

Caipirinha	£7.50
cachaça, sugar and crushed lime shaken and served on the rocks	
Caipirosca	£7.50
as above but with vodka	
Mojito	£7.50
Cuban rum with crushed fresh mint, brown sugar and fresh lime juice, all blended with ice	
El Diablo	£7.50
tequila, lime juice and cassis topped with ginger ale and served on the rocks	
French 75	£7.95
gin, sugar and lemon juice over cracked ice, topped with Champagne	
Cosmopolitan	£7.50
vodka, Cointreau and cranberry juice with a dash of lime, shaken over ice	
Other cocktails available on request	

Red Wines

29. Crusan Grenache-Merlot, Vin de Pays des Coteaux de Fontcaude France 2006 ABV 13%

fruity and mellow Southern French wine with plenty of flavour and character.

250ml Glass £5.00
Bottle £15.00

30. Privado Malbec-Cabernet Sauvignon, Etchart, Salta Argentina 2006 ABV 14.5%

medium bodied combining the spicy, roasted character, typical of the Malbec, with the strong blackcurranty flavours of Cabernet Sauvignon.

250ml Glass £6.25
Bottle £18.50

43. Short Mile Bay Cabernet Sauvignon, SE Australia 2005 ABV 14%

powerful blackcurrant and blackberry Cabernet Sauvignon characters are complemented by spicy cinnamon and cigar box notes from well integrated oak. A rich intense wine.

250ml Glass £7.10
Bottle £21.25

46. Accademia del Sol Nero d'Avola-Shiraz, Calatrasi, Sicily, Italy 2004 ABV 14%

a real find, the palate is intense and concentrated with powerful blackcurrant fruit, this fruit is tempered with a liquorice backbone supported by 4 months in one year old oak barrels.

250ml Glass £8.25
Bottle £25.95

49. Veramonte Merlot, Maule Valley Chile 2005 ABV 13.5%

a rich and full-bodied red wine with blackberry and cherry aromas and flavours with a touch of mint and oak on the finish. A really classy wine.

250ml Glass £7.25
Bottle £21.25

35. Fleurie, Domaine de Prion, E. Loron et Fils France 2005 ABV 12.5%

a wine with a typical summer fruit aroma and a lively, fresh grapey palate from a family-owned domaine, located in this most famous of the Beaujolais villages.

250ml Glass £8.75
Bottle £26.40

White Wines

1. Crusan Colombard-Sauvignon, Vin de Pays Cotes de Gascogne France 2006 ABV 11.5%

fresh citrus highlights are supported by clean fruit flavours.

250ml Glass £5.00
Bottle £15.00

2. La Campagne Viognier, Vin de Pays d'Oc France 2006 ABV 13%

this dry wine has all the classic characteristics of the Viognier grape, exhibiting peaches and dried apricots on the palate supported by the richer smooth texture.

250ml Glass £6.00
Bottle £18.00

4. Pinot Grigio della Provincia di Pavia, Collezioni Marchesini Italy 2006 ABV 11.5%

lovely fresh herby style with typical pear fruit from this area of central Northern Italy. Ideal as an aperitif or with light flavoured foods.

250ml Glass £5.95
Bottle £17.25

11. 'Riddle' Riesling-Gewürztraminer, Hardys SE Australia 2005 ABV 12%

this wine combines two classic aromatic grape varieties-Riesling and Gewürztraminer to produce a medium-dry white wine. Tropical fruit and lychee characters linger on the palate.

250ml Glass £5.70
Bottle £16.95

16. Nobilo Sauvignon Blanc, Marlborough New Zealand 2006 ABV 12.5%

a flavourful combination of passion fruit, tangerine and ripe peach characters with an underlying hint of grassy complexity and a crisp, dry, lingering finish.

250ml Glass £8.00
Bottle £23.95

18. Chablis, Paul Deloux France 2005 ABV 12.5%

flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in true Chablis.

250ml Glass £8.95
Bottle £26.95

25. Veramonte Chardonnay, Casablanca Valley Chile 2005 ABV 13.5%

an elegant style of Chardonnay resulting from the cool growing conditions of the Casablanca Valley, great wine.

250ml Glass £7.00
Bottle £21.10

Wine vintages may be subject to change due to availability.

Rosé Wine

28. Tempranillo-merlot Rosé, Fortius,
Navarra Spain 2006 ABV 13.5%

a beautiful, deep salmon-rose colour, this wine is brimming with fresh summer fruit aromas and flavours, made by the famous Faustino winemakers.

250ml Glass £7.00
Bottle £19.95

Champagne/Sparkling wines

Moët and Chandon Imperial Brut NV ABV 12%

young, lively fruit flavours and a fresh, vivid aroma characterise this Champagne

125ml Flute £8.00
Bottle £46.50

53. Bouché Père et Fils Cuvée Réservee Brut NV ABV 12%

a light, well-balanced Champagne with good maturity and biscuity flavour, from this small, high quality family owned House.

125ml Flute £6.50
Bottle £35.00

55. Veuve Clicquot Yellow Label Brut NV ABV 12%

a rich, dry Champagne from this famous Reims house, blended from a high proportion of Pinot grapes and aged for a mature, rounded character.

Bottle £49.00

Spirits Alcohol by vol.

Stolichnaya, Beefeater, Jamesons, Bells £6.50

Whisky blends, from 40% from £6.50

ask your server for full selection

Jack Daniels, Jim Beam 40-43.4% £6.50

A selection of malt whiskies from 40% from £9.00

ask your server for the full selection

Grey Goose, Absolut from 37.5% £7.50-£8.00

Stolichnaya Razberry, Stolichnaya Vanilla £7.50

Bombay Sapphire, Tanqueray from 40% £7.50

Vermouths from 14.7% £5.00

Cognacs from 40% from £7.60

ask your server for the full selection

Liqueurs from 17% from £6.50

Ports and Sherries from 15%-20% from £5.00

All Spirits are sold in measures of 50ml or multiples thereof.