



Olive Tree Sunday Roast Menu

Served 12-4 (or to sell out) on Sundays in January, February and March

✧ One course £16 Two courses £22 Three courses £27

STARTERS

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Soup of the day & sourdough roll

Wild mushroom on toast - poached egg, chive butter sauce

Blow torched mackerel - beetroot & horseradish chutney, creme fraiche & dill

Trio of cured meats - cornichons, chutney & toast

MAINS

Roast beef with red wine & thyme gravy Or Turkey & stuffing parcel with turkey & sage gravy

-served with roast potatoes, parsnips, carrots, seasonal greens, yorkshire pudding, roasted cauliflower cheese with sourdough crumb & sticky braised red cabbage.

Seabass fillet - tomato, squid & chickpea ragu, green beans & salsa verde.

Celeriac steak - roast potatoes, carrots, parsnips, seasonal greens, roast celeriac & wild mushroom gravy.

DESSERTS

Triple chocolate brownie - honeycomb ice cream & boozy cherries

Sticky toffee pudding - salted miso toffee sauce & vanilla ice cream

Lemon posset - blood orange sorbet & Cornish fairing biscuit

Cornish cheese board - chutney, posh crackers, apple & celery

Booking is advised - please leave a note that you would like the roast if booking online

Email: eat@olivetreebude.co.uk or call 01288 359577

Please note this is a sample menu only and is subject to change

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