



BLACK OLIVE



Valentine's Menu



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STARTERS

Garlic Mushrooms

Button mushrooms, pan fried in butter, shallots and fresh garlic, double cream and chopped chives.

Potato Skins with Home-made Dips

Twice roasted potato skins, drizzled with olive oil, cracked black pepper and sea salt. Served with a selection of home-made dips.

Roasted Red Pepper, Tomato and Chilli Chorizo Soup

Char-grilled red pepper, blended with vine ripened tomatoes, and served with pan fried chilli chorizo.

Garlic Mussels

Fresh mussels cooked in garlic and white wine sauce with freshly chopped parsley, served with warm crusty bread.

MAINS

Parmo Sharing Platter

Original / Hot shot / Al-Fungi

Classic parmo; fresh chicken breast bread crumbed and pan fried. All three flavours served to share, with home-made garlic sauce, a selection of dips, coleslaw, side salad and a bowl of twice cooked chips.

10oz Sirloin Steak

Aged Aberdeen Angus sirloin steak, pan fried to your liking, with a grilled tomato, chips, salad and a choice of sauces. Choose from A la Crème, Peppercorn, Diane or Stilton. All made fresh with double cream and served on the side. (£3 Extra for sauce).

Fish and Chips

Oven baked cod in a home-made beer batter, served with twice cooked chips, crispy samphire and a homemade curry sauce on the side.

Pan Fried Chicken

Succulent chicken breast, pan fried, cooked in a sauce of your choice; A la Crème, Diane or Rosemary. Served with chips, salad or steamed seasonal vegetables.

Primavera Pasta

Served with mushrooms onions, sweetcorn, peppers and aubergines in a fresh tomato sauce.



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DESSERTS

Home-made Kinder Surprise Cheesecake

Home-made Terry's Chocolate Orange Cheesecake

Home-made Battenberg Cheesecake

Sticky Toffee Pudding

Served with ice-cream, cream or custard.

Rhubarb and Ginger Gin Eton Mess

COCKTAILS

Pink Valentine

Love is in the air with this sweet sensation! A mix of Rhubarb Vodka, Gomme, Rose and Watermelon syrups.

Forget Me Not

A classic Vodka Lemonade with a twist! We've added refreshing Pomegranate Syrup and Lemon Juice to make this a cocktail to remember.

Pimm's Of My Heart

Everyone's favourite; Pimm's, mixed with Strawberry Purée, Grenadine and Lemonade - it's sure to steal a piece of your heart.

Baileys White Russian

If you're a fan of the finer things in life, it doesn't get richer than this. A mix of Baileys, Disaronno, Chocolate Syrup, Caramel and Cream, this dessert cocktail is one to fall in love with.

Taste Of The Rainbow

Whisk yourself away to desserted beach with a mix of Malibu, Pineapple Juice, Blue Curaçao and Grenadine.

A Cocktail and a Pint only **£8**

1 COURSE £10.95

2 COURSES £12.95

3 COURSES £14.95