

# Olivers

## RESTAURANT

### STARTERS

**Soup of the Day** 6.50  
Homemade Wheaten & Irish Butter

**Butter Chilli King Prawns** 7.50  
Olive & Rosemary Homemade Focaccia,  
Lime

**Salt and Chilli Cauliflower** 7.00  
Toasted Almonds

**Deep Fried Brie** 7.00  
Red Onion Marmalade, Rocket, Walnuts

**Frank's Hot Chicken Wings** 8.00  
Blue Cheese Dip, Celery

**Scallops** 11.50  
Clonakilty Black Pudding, Pea and Leek  
Risotto

### MAIN COURSE

**Irish Chicken Supreme** 18.50  
Dauphinoise Potato, Asparagus, Cauliflower  
Puree, Mushroom Sauce

**Pan Fried Hake** 20.00  
Comber Potatoes, Tenderstem Broccoli,  
Sundried Tomato, Portavogie Prawns

**Beer Battered Fish and Chips** 17.00  
Fresh Haddock, Chunky Chips, Mushy Peas,  
TarTar Sauce, Lemon

**Slow Cooked Beef Short Rib** 22.00  
Pomme Puree, Glazed Baby Carrots, Red  
Wine Jus

**10oz Hereford Sirloin Steak** 29.00  
Parmesan Salad, Chunky Chips, Peppercorn  
Sauce

**Roast Courgette Risotto (v)** 17.00  
Parmesan, Crispy Leek

**Thai Green Monkfish Curry** 19.00  
Fragrant Rice, Prawn Crackers, Lime

**Hereford Beef Burger** 17.00  
Cheddar Cheese, House Sauce, Baby Gem,  
Gherkin, Fries

### SNACKS

**Halloumi Cheese** 4.00  
Peperonico Mayo

**Crispy Olives** 3.50

**House Breads** 7.50  
Truffle Butter, Olive Tapenade,  
Balasamic Vinegar

### SIDES

**Chunky Chips** 5.00

**Skinny Fries** 5.00

**Buttery Mash** 5.00

**Seasonal Vegetables** 5.00

**Parmesan and Truffle  
Fries** 5.00

### DESSERTS

**Vanilla Creme Brulee** 7.50

**Coconut Pannacotta** 7.50

**Profiteroles** 7.00

**Sticky Toffee Pudding** 7.50

**Selection of Irish  
Cheeses** 9.00