



*The Olive Tree*

MEDITERRANEAN RESTAURANT



# Welcome

The creation of the Olive Tree came as a result of a shared passion for food and wine by a few like-minded individuals. This passion includes a determination to source only the very best ingredients and finest quality products.

We are confident that our purchasing and preparation ensures maximum freshness and certifiable origin of all ingredients. We hope that your experience at *The Olive Tree* will provide you full satisfaction not only with the food but also the atmosphere and relaxation... Enjoy!

# Starters

Bread and butter (complimentary)

Olives **£1.95**

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The Olive tree soup of the day **£4.25**

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Smoked Scottish Salmon roulade with soft cheese and a chunk of garlic bread **£6.85**

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Char grilled aubergine, sun blushed tomatoes and feta cheese salad with yoghurt dressing **£5.25**

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King prawns in white wine sauce with garlic and ginger **£6.95**

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Sautéed wild mushrooms with shallots, warm brioche and mascarpone **£6.75**

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Seared king scallops and chorizo with rocket salad **£8.45**

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Duck terrine with fruit chutney and toast **£6.95**

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Antipasto meat platter:  
a selection of Italian cured meats **£6.95**

# Mains

Chargrilled fillet of Salmon with potatoes, fine beans, champagne and capers sauce **£15.95**

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Roasted rump of English lamb with mint mashed potatoes, fine beans and rosemary jus **£17.95**

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Chicken breast wrapped in pancetta, stuffed with spinach and cheese, served with wild mushroom risotto and creamy tarragon sauce **£16.95**

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Pan fried fillet of Sea bass with sautéed potatoes, asparagus, cherry tomatoes and saffron cream sauce **£16.95**

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Salt and pepper duck breast, poached pear, mashed sweet potatoes and orange sauce **£16.95**

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Char grilled 8 oz Sirloin steak, chips, roasted tomatoes, salad and red wine jus **£17.95**

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Fillet of Yorkshire beef, glazed with goat's cheese served with vegetables, roasted tomato and red wine jus **£19.95**

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Grilled aubergine filled with roasted vegetables and tomato sauce, glazed with mozzarella, served with couscous and rocket **£12.95**





## Pizzas

Our pizzas have a tomato base, are topped with mozzarella and are stone baked

Cheese and tomato with basil	£7.95
Mediterranean with chorizo, salami, ham, mushrooms	£10.95
Seafood pizza with tuna, prawns, anchovies and capers	£10.95
A medley of four cheeses and rocket	£10.95
Tandoori chicken, chickpeas, mushrooms, chilli and coriander	£10.95
Mixed peppers, olives, mushrooms and artichokes	£10.95
Mushroom, asparagus, peppers, onions and jalapeno	£10.95

## Salads & Side Orders

Rustic Greek style salad with feta cheese and olives	<b>Starter</b> £5.25 <b>Main</b> £7.95
Chicken Caesar salad	<b>Starter</b> £5.25 <b>Main</b> £8.50
Mixed vegetables	£2.95
Chips	£2.95
Rocket salad with grated cheese	£2.50

## Pastas

Baked king prawns with pasta shells, red peppers, spinach, chillies and garlic in tomato sauce with mozzarella cheese	£11.95
Smoked chicken, mushrooms, cheese, cream and penne pasta bake	£11.95
Linguine al Branzino with Sea bass, cherry tomatoes and herbs	£11.95
Smoked salmon, courgettes, sun blushed tomatoes and fettuccine pasta with dill crème fraiche	£10.95
Tandoori chicken penne pasta with mushrooms, chillies, tomatoes and coriander	£11.95
Spinach and ricotta tortelloni in tomato sauce with chillies, coriander and mushrooms	£10.95
Shellfish and seafood risotto with saffron cream sauce	£12.95
Lobster ravioli in a creamy tomato and brandy sauce with mushrooms and dill	£11.95
Mediterranean vegetables risotto with tomato sauce	£9.95



# The Olive Tree

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10 Tower Street, York YO1 9SA

Tel: 01904 624433

[www.theolivetreeyork.co.uk](http://www.theolivetreeyork.co.uk)

Service charge not included.

Copies of our menus are available at the bar and on our website. You can visit our restaurant for Lunches, 'Early Bird' meals and set menus. We have a comprehensive wine list. The cooking oil used in our kitchen is made from genetically modified soya. All ingredients are prepared and cooked fresh to order, please be patient, as certain items may take longer than others. Traces of nuts and seeds cannot be ruled out of use within our kitchen. All menu items are subject to availability. All prices are inclusive of VAT.



# Wine List...

## White Wines

- |  | 175ml | 250ml | bottle |
|--|-------|-------|--------|
| <b>1. Sauvignon Blanc, Lanya Central Valley, Chile 12% abv</b><br>Crisp and juicy on the palate, with lime, pear and herbal flavours in delicate balance, with a soft finish.  | 3.95  | 5.50  | 16.95  |
| <b>2. Viognier, Bodegas Santa Ana Mendoza, Argentina 14% abv</b><br>Medium bodied, rounded and fruity with a succulent mouth feel. The finish is crisp and refreshing.   | 4.25  | 5.95  | 16.95  |
| <b>3. Reserve Chardonnay Tooma River, Warburn Estate, Australia 12% abv</b><br>Packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.  |       |       | 17.95  |
| <b>4. Pinot Grigio delle Venezie IGT, Veritiere Veneto, Italy 12% abv</b><br>A crisp and characterful version of this Italian classic. This light, slightly spicy white is gently perfumed, showing flavours of fresh peach and lemon with a delicate, dry and nutty finish. |       |       | 18.50  |
| <b>5. Chenin Blanc, Man Vintners Western Cape, South Africa 14% abv</b><br>Tropical fruit, guava and melon aromas, crisp and bold sweet citrus backed by refreshing acidity and minerality characteristic of the coastal vineyards.  |       |       | 18.95  |

### Manager's Recommendation

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| <b>6. Sauvignon Blanc, Mansion House Bay Marlborough, New Zealand 13.5% abv</b><br>A medium to full bodied wine with vibrant acidity intertwined with crisp fruits and a long and zesty finish.  | 20.50 |
| <b>7. Gavi di Gavi, La Minaia, Nicola Bergaglio Piemonte, Italy 12.5% abv</b><br>The palate is crisp and dry, with a hint of ripe pears and a complex array of red and green apples, the finish is mouthwateringly refreshing and lengthy.   | 23.95 |
| <b>8. Chablis, Domaine de Vauroux Burgundy, France 12.5% abv</b><br>Medium bodied with crisp, apple acidity, pure fruit flavours of white peaches and pears and a classic, steely, dry finish.   | 24.95 |
| <b>9. Sancerre, Le Petit Broux, Les Celliers de Ceres Loire, France 12.5% abv</b><br>Overt gooseberry style Sauvignon flavour mingled with hints of exotic tropical scents. Immediately appealing, crisp and clean with a good concentration of green fruit and crisp citrus flavours. | 25.95 |

## Champagne & Sparkling Wine

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|--|-------|
| <b>23. NV Prosecco Brut, Stelle d'Italia Veneto, Italy 11.5% abv</b><br>A lively crisp sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish.  | 24.95 |
| <b>24. NV Brut Baron De Marck, Gobillard Champagne, France 12% abv</b><br>A pure, limpid and soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons.   | 29.95 |
| <b>25. NV Brut, Laurent Perrier Champagne, France 12.5% abv</b><br>A mature style of non-vintage champagne with hints of citrus fruit, and a good balanced palate.   | 41.50 |
| <b>26. BNV Brut Mosaique Rosé, Champagne Jacquart Champagne, France 12.5% abv</b><br>Delicate bubbles wrapped in intense salmon pink. Red berry-fruit aromas of ripe redcurrants, cherries and wild strawberries gives way to notes of plum. Fresh and full, with a fine finish. | 42.50 |

## Rosé Wines

- |  | 175ml | 250ml | bottle |
|--|-------|-------|--------|
| <b>10. Zinfandel Rosé, De Gras Colchagua Valley, Chile 13% abv</b><br>A full palate of pink grapefruit, pomegranate and honey with a hint of spiciness. Fresh and crisp with a lingering finish.   | 3.95  | 5.50  | 16.95  |
| <b>11. Pinot Grigio Blush IGT Veneto, Il Sospiro Veneto, Italy 12.5% abv</b><br>An aromatic nose of freshly crushed cranberries and mineral elements. The palate is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. |       |       | 17.95  |

## Red Wines

- |   | 175ml | 250ml | bottle               |
|---|-------|-------|----------------------|
| <b>12. Merlot, Lanya Central Valley, Chile 12% abv</b><br>Red cherry and plum aromas. Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.  | 3.95  | 5.50  | 16.95                |
| <b>13. Tempranillo, Campo Nuevo Navarra, Spain 13.5% abv</b><br>Aromas of red fruits and raspberries with a hint of truffles leading to a full bodied palate and a long finish.   | 3.95  | 5.50  | 16.95                |
| <b>14. Primitivo Salento, Boheme Puglia, Italy 12% abv</b><br>Starbright ruby red in the glass. Aroma of plums and strawberry jam. Balanced on the palate without any of the excesses of alcohol which sometimes blight this variety.                             |       |       | 16.95                |
| <b>15. Malbec, Sol, Bodegas Santa Ana Mendoza, Argentina 13% abv</b><br>Medium bodied and dry with soft, ripe blackcurrant flavours and balancing structure, finishing rounded and juicy.   |       |       | 17.95                |
| <b>16. Cabernet Vigne-Lourac, Duras South West France, France 13% abv</b><br>Vibrant juicy red with jammy notes, the perfect match with grilled steak.  |       |       | 17.95                |
| <b>17. Carménère Reserva, De Gras Colchagua Valley, Chile 14.5% abv</b><br>A full bouquet of spice, oak and black fruit precedes a firm but juicy palate of plum and currant characters alongside well integrated toasty oak.                                     |       |       | 18.95                |
| <b>18. Rioja Tempranillo, Viña Cerrada Rioja, Spain 13.5% abv</b><br>Bright garnet red in colour, with purple hues. On the nose there are attractive varietal aromas of red berries, fresh strawberry leaf and some hints of spice.                               |       |       | 19.95                |
| <b>19. Côtes du Ventoux Les Boudalles, Brusset Rhône, France 13% abv</b><br>Raspberries on the nose with a supple, elegant and harmonious palate.   |       |       | 19.95                |
| <b>20. Billi Billi Shiraz, Mount Langi Ghiran Victoria, Australia 14.5% abv</b><br>Displays a complex nose, with a broad array of fruit and oak aromas. Medium bodied, with soft blueberry fruit, spices and subtle oak, well integrated tannin and a dry finish. |       |       | 21.95                |
| <b>21. Fleurie, Louis Tête Burgundy, France 12.5% abv</b><br>Juicy, ripe sweetness, cherry and chocolate flavours and a raspberry finish, with a touch of spiciness.  |       |       | 24.95                |
| <b>22. Rioja Reserva, Marqués de Riscal Rioja, Spain 14% abv</b><br>Balsamic aromas with hints of ripe fruit. Fresh and light, with soft, rounded tannins. Pleasant, elegant and easy to drink.   |       |       | 26.95                |
| <b>27. Late Bottled Vintage Port, Quinta do Crasto Douro, Portugal 19.5% abv</b><br>This late bottled vintage shows brooding black cherry fruit with a huge cedary core. A simple, ripe and mouthfilling wine, rounded off by a sweet finish.                     |       |       | 4.25                 |
| <b>28. Liqueur Muscat NV Skillolee South Australia 18% abv</b><br>This shows nutty, raisin and apricot flavours, and is full and sweet enough to match well with the sweetest desserts (even chocolate!).   | 125ml |       | bottle<br>6.50 17.95 |