



HUNGRY
OLIVE

LUNCH MENU

12:00 - 2:30pm



LUNCH MENU



2 Courses 23.95 / 3 Courses 29.95

Starters

MEDITERRANEAN GOLDEN-GRILLED HALLOUMI (V)

Halloumi drizzled with vibrant herb dressing.

CRISPY LAMB CROQUETTES

Golden breadcrumb slow-cooked lamb leg, served with fiery harissa mayonnaise.

SUCCULENT LEMON-GARLIC KING PRAWNS

Deshelled king prawns sautéed in a fragrant garlic butter with zesty lemon and white wine.

CHEESY STONE-BAKED GARLIC FLATBREAD (V)

Sourdough brushed with garlic butter, topped with melted buffalo mozzarella.

Mains

HARISSA MARINATED SWORDFISH STEAK

Marinated swordfish with herby potato stack and creamy avocado salsa.

CHICKEN AND GARLIC CREAMY RIGATONI

Tender diced chicken tossed with rigatoni in a silken white wine and garlic cream sauce.

MOZZARELLA HEAVEN PIZZA (V)

Oozing buffalo mozzarella on golden stone-baked sourdough with fresh tomato sauce.

NORTH AFRICAN CAULIFLOWER TAGINE (V)

Paprika-baked cauliflower, slow-simmered in a spiced chickpea stew with potatoes, carrots, and a fragrant North African spice blend.

CHICKEN MILANESE WITH TOMATO SPAGHETTI

Breadcrumb chicken baked with rich tomato sauce and grated mozzarella, served with tomato-basil spaghetti.

CHEF'S WILD MUSHROOM TAGLIATELLE (V)

Fresh egg pasta folded into a velvety white wine cream sauce with a medley of wild mushrooms.

NORTH AFRICAN LAMB TAGINE (£2.00 SUPP)

Paprika-rubbed tender lamb, slow-simmered with chickpeas, root vegetables, and a signature North African spice blend.

BREADCRUMBED CHICKEN & AVOCADO BURGER

Crispy chicken breast, sweet chilli sauce, beef tomato, and fresh avocado on a toasted brioche bun. Served with skin-on fries.

SIDES

Sautéed Spinach
Garlic Ciabatta

5
4

Paprika Hummus
Skin-on Rosemary & Thyme Fries

5
5

Rocket & Parmesan Salad
Sautéed Asparagus

5
6

Desserts

CHOCOLATE BROWNIE

A rich, indulgent warm chocolate brownie served with a scoop of Madagascan vanilla ice cream.

VANILLA ICE CREAM

Three generous scoops of velvety Madagascan vanilla ice cream.

STICKY TOFFEE PUDDING

A classic sponge drizzled in rich toffee sauce, served warm with Madagascan vanilla ice cream.

Dishes are prepared in an environment where allergens are present. Please inform staff of any allergies or dietary requirements before ordering. Adaptations such as gluten-free pasta or dairy/nut-free options are available.