



**MEDITERRANEAN
KITCHEN & WINE BAR**

HEAD CHEF ALEX AND
THE AMAZING KITCHEN
TEAM WELCOME YOU TO
AN OLIVE POP UP!

NEARLY EVERY ITEM IS HANDMADE AND
CRAFTED IN OUR KITCHEN. BECAUSE WE BELIEVE
REAL FOOD SHOULD BE MADE FROM SCRATCH
USING LOCAL PRODUCE WHEREVER POSSIBLE.

Alex



WELCOME TO THE OLIVE X BEAMERS POP-UP COLLABORATION, BROUGHT TO YOU BY BOTH TEAMS. DURING THE COLLABORATION, WE'LL BE SERVING A TRADITIONAL STARTER, MAIN AND DESSERT MENU DUE TO OUR LIMITED KITCHEN SPACE. WE HOPE YOU ENJOY YOUR EXPERIENCE!

BOOK ONLINE AT WWW.BEAMERSRESTAURANT.CO.UK OR WWW.OLIVEBRIXHAM.CO.UK
OLIVE WILL BE RETURNING HOME IN JULY, WHEN BEAMER'S WILL RELAUNCH WITH A BRAND-NEW MENU AND RETURN TO OPERATING AS ITS ORIGINAL RESTAURANT

- STARTERS -



Hot Honey & Harissa Glazed Halloumi (V/GF)

Harissa | Honey | Pistachio & Pine Nut Crumb - 13.95

Handmade Polpetta Italian Meatballs Breadcrumbs

Covered in Marinara Sauce with Oregano | Aioli | Parmesan & Bread for Sauce
Mopping - 13.95

Pork Belly Bites with Pickled Apple (GF)

Devon Pork Belly | Med Style - 12.95

Brixham Scallops (GF) Scallops | Champagne Cream

Garlic and Shallots | Dill Oil - 14.95

Prawn Saganaki (GF) King Prawns | Tomatoes

Crumbled Feta | Chilli - 12.95

Spanakopita Bites (V) Spinach | Feta | Filo | Hot Honey

Almonds | Onion Seeds - 11.95

Crispy Tempura Brixham Monkfish

Citrus Battered Monkfish | Paprika Aioli - 13.95

Italian Feta & Aubergine Melanzane (V/VE)

Baked layers of Feta and Aubergine | Basil | Onions - 11.95

Garlic Bread (V) - 5.95

Whitebait and Tartar Sauce - 11

- MAINS -



'Catch of the Day' from Brixham Market (GF)

Crushed New Potatoes | Garlic Prawns | Seasonal Veg | Prawn Bisque - 29.95

Porchetta Slow Crispy Pork Belly | Gruyere Pomme Puree | Heritage Carrots
Seasonal Vegetable | Salsa Verde | Red Wine Jus - 28.95

Prime Westcountry 28 Day Aged Fillet of Beef (GF/DF)

Local Fillet Mignon with Red Wine Jus or Peppercorn Sauce | Vine Tomatoes
Seasonal Vegetables and Triple Cooked Chips (Dairy Free on Request) - 35

LUXURY WESTCOUNTRY CHATEAUBRIAND FOR TWO

The best centre-cut 28 Day Aged of Tenderloin (Fillet) Served to your own liking with
Red Wine Jus and Peppercorn Sauces. Roasted Vine Tomatoes | Triple Cooked Chips
and Seasonal Vegetables (GF/DF on request) - 60

Lamb Shank in Pistachio Crumb | Moroccan Sauce | Crushed New Potatoes
and Seasonal Vegetables - 29.95



*All our Main Dishes by Beamers come with your choice of Dauphinoise,
Chips or New Potatoes with Seasonal Vegetables*

Brixham Landed Dover Sole (GF) with Brown Butter and Caper Sauce - 34.95

Brixham Landed Monkfish (GF) with Parma Ham, Creamy Clams and Samphire - 29.95

Moules à la Crème Local Mussels in a Cream and White Wine Sauce, served with
Warm Crusty Baguette - 26.95

Chicken Supreme (GF) with Parma Ham with White Wine Sauce - 24.95

Mushroom Stroganoff (V) Vegetarian Classic - 19.95

Vegan Massaaman Curry (V/VE) Sweet Potatoes, Vegetables and Tofu
in a base of Coconut Milk and spices. Served with Rice - 22.95

SIDES

Seasonal Vegetables - 5 | Thick Cut Chips - 5 | Truffle & Parmesan Fries - 6
New Potatoes - 4 | Garlic Mushrooms (V) - 6

- DESSERTS -

Pistachio Tiramisu Our very own Pistachio Crème with Amaretto and Coffee - 9.95

Chocolate Brownie Our Homemade Brownie served with Vanilla Gelato - 9.95

Eton Mess (GF) Delicious Beamers Classic - 9.95

Affogato (GF) Gelato with Espresso and your choice of Liqueur - 8.95
Kahlua | Frangelico | Amaretto

Cheeseboard Selection of four Local and European Cheeses - 14.95