



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!

- 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

- SUNDAY MAINS -



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

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

LUXURY SUNDAY ROASTS

Devon Beef 28 Day Aged Fillet Mignon (GF) Melt in the mouth Fillet | Beef Dripping Roast Potatoes | Truffle Cauliflower & Leek Cheese Gratin
Homemade Yorkshire Pudding | Parsnips | Chefs Red Wine Jus
Pig Stuffing and selection of Premium Seasonal Vegetables - 32.95

Westcountry Porchetta (GF) Slow Cooked and Crispy Pork Belly | Beef Dripping Roast Potatoes | Parsnips | Truffle Cauliflower & Leek Cheese Gratin
Pig Stuffing | Homemade Yorkshire Pudding | Apple Cider Jus
and selection of Premium Seasonal Vegetables - 29.95

Slow Roasted Lamb Shank (GF) Large Lamb Shank
Beef Dripping Roast Potatoes | Truffle Cauliflower & Leek Cheese Gratin | Pig Stuffing | Homemade Yorkshire Pudding | Parsnips | Chefs Mint Red Wine Jus
and selection of Premium Seasonal Vegetables - 29.95

Nut Roast (V/GF) Roast Potatoes | Truffle Cauliflower & Leek Cheese Gratin
Homemade Stuffing | Homemade Yorkshire Pudding | Parsnips | Red Wine Jus and selection of Premium Seasonal Vegetables - 27.95

- DESSERTS -

Pistachio Tiramisu Our very own Pistachio Crème with Amaretto and Coffee.
A modern twist on a traditional recipe - 9.95

Chocolate Brownie Our Homemade Brownie served with Vanilla Gelato - 9.95

Eton Mess (GF) Delicious Beamers Classic of Meringue, Fresh Strawberries,
Compote and Westcountry Dairy Cream - 9.95

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

Cheeseboard Selection of four Local and International Cheeses with
accompaniments - 14.95