

# SUMMER MENU

WEEK 1  
WEEK 2  
WEEK 3

MON

TUES

WED

THURS

FRI

MAIN  
£2.45

BBQ CHICKEN GYROS  
WITH PITTA, GARLIC  
YOGHURT & CRUNCH  
SALAD  
(MK, G/W)

BEEF RAGU WITH  
TRICOLORE PASTA &  
CHEF'S SALAD  
(E\*, MK\*, MU\*, SO\*,  
G/B\*, W)

PAPRIKA SPICED  
CHICKEN &  
STEAMED RICE

BEEF CHOW MEIN  
WITH CRISPY  
SPRING ROLL  
(E, MU\*, SE\*, SO,  
G/W)

FISH & CHIPS  
WITH CURRY  
SAUCE  
(F, MU, G/B\*, W)

ROOTS & SHOOTS  
£2.45

FALAFEL BALLS WITH  
LEBANESE RICE,  
GARLIC YOGHURT &  
CRUNCHY SALAD  
(MK, SU\*)

ROASTED  
VEGETABLE  
LASAGNE WITH  
CHEF'S SALAD  
(E\*, MK, G/W)

BANG BANG  
CAULIFLOWER WITH  
SEASONED WEDGES &  
CORN  
(MK, MU\*, SO\*, G/W)

VEGETABLE CHOW  
MEIN WITH CRISPY  
SPRING ROLL  
(E, MU\*, SE\*, SO,  
G/W)

SPICY PEPPER,  
MUSHROOM & CORN  
LOADED NAAN WITH  
CHIPS  
(MK, MU, G/W)

PASTA POPINA  
£2.30

TOMATO & BASIL  
PASTA  
(G/W)  
V

SUPER GREEN PESTO  
PASTA  
(MK, G/W)

CREAMY CAJUN  
PASTA  
(MK, G/W)

CHERRY TOMATO &  
SPINACH PASTA  
(CE, G/W)  
V

THREE CHEESE  
PASTA BAKE  
(MK, G/W)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

PUD  
£1.20

JAMAICAN GINGER  
CAKE WITH CUSTARD  
(E, MK, SO\*, G/W)

BANOFFEE PIE  
(MK, G/B\*, O\*, R\*, W)

JAM SPONGE  
(E, MK, SO\*, G/B\*, W)

APPLE CUMBLE &  
CUSTARD  
(MK, G/B\*, O, W)

CHOCOLATE &  
ORANGE MARBLE  
CAKE  
(E, MK, SO\*, G/W)

MEAL  
DEAL  
£2.90

Theme  
Days



Go  
Vegan

ALLERGENS KEY:

CE = CELERY

CR = CRUSTACEAN

E = EGGS

F = FISH

G = GLUTEN

G/B = BARLEY

G/O = OATS

G/R = RYE

G/W = WHEAT

L = LUPIN

MK = MILK

MO = MOLLUSCS

MU = MUSTARD

N = NUTS

P = PEANUTS

SE = SESAME

SO = SOYA

SU = SULPHUR DIOXIDE

\* = MAY CONTAIN

Olive  
dining  
food with passion

# SUMMER MENU

WEEK 1  
WEEK 2  
WEEK 3

MON

TUES

WED

THURS

FRI

MAIN  
£2.45

SMOKEY BEEF &  
LENTIL CHILLI CON  
CARNE WITH  
STEAMED RICE  
(G/B\*, O\*, R\*, W\*)

CHINESE CHICKEN  
CURRY WITH EGG  
FRIED RICE  
(CE, E, SO, G/W)

TOMATO & OREGANO  
SAUSAGE CASSOULET  
WITH COURGETTE  
SPAGHETTI  
(SU, G/W)

CHICKEN, LEEK &  
MUSHROOM PUFF  
PASTRY PIE WITH  
SEASONAL VEGETABLES  
(MK, G/W)

FISH & CHIPS  
WITH CURRY  
SAUCE  
(F, MU, G/B\*, W)

ROOTS & SHOOTS  
£2.45

CHIPOTLE LENTIL,  
BEAN & MUSHROOM  
ENCHILADA WITH  
CHEF'S SALAD  
(MK, G/B\*, O\*, R\*, W)

CHINESE VEGETABLE  
CURRY WITH EGG  
FRIED RICE  
(CE, E, SO, G/W)

AUBERGINE  
PARMIGIANA WITH  
CHEF'S SALAD  
(MK, G/O, W)

HALLOUMI & ROOT  
VEGETABLE PUFF  
PASTRY PIE WITH  
SEASONAL VEGETABLES  
(CE, MK, G/W)

MARGHERITA  
PIZZA WITH CHIPS  
& HOUSE SALAD  
(MK, G/W)

PASTA POPINA  
£2.30

CREAMY PUMPKIN  
PASTA  
(CE, E, MK, G/W)

MEDITERRANEAN  
VEGETABLE PASTA  
(G/W)  
V

ROASTED SQUASH &  
PEA ALFREDO  
SPAGHETTI  
(E, MK, G/W)

MAC & CHEESE  
(MK, G/W)

TOMATO ARRABIATA  
PASTA  
(CE, G/W)  
V

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

PUD  
£1.20

PINEAPPLE UPSIDE  
DOWN CAKE  
(E, MK, SO\*, G/W)

BLUEBERRY SPONGE  
(E, MK, SO\*, G/W)

STICKY BANANA &  
CINNAMON LOAF  
CAKE  
(E, MK, SO\*, G/W)

MIXED BERRY  
CRUMBLE & CUSTARD  
(MK, G/W)

SPRINKLE SPONGE  
CAKE & CUSTARD  
(E, MK, SO\*, G/W)

MEAL  
DEAL  
£2.90

Theme  
Days



Go  
Vegan

ALLERGENS KEY:

CE = CELERY  
CR = CRUSTACEAN  
E = EGGS

F = FISH  
G = GLUTEN  
G/B = BARLEY

G/O = OATS  
G/R = RYE  
G/W = WHEAT

L = LUPIN  
MK = MILK  
MO = MOLLUSCS

MU = MUSTARD  
N = NUTS  
P = PEANUTS

SE = SESAME  
SO = SOYA  
SU = SULPHUR DIOXIDE

\* = MAY CONTAIN

Olive  
dining  
food with passion

# SUMMER MENU

WEEK 1  
WEEK 2  
WEEK 3

MON

TUES

WED

THURS

FRI

MAIN  
£2.45

CHICKEN & BROCCOLI  
STIR FRY WITH  
STEAMED RICE &  
CRISPY 'SEAWEED'  
(SO, G/W)

BEEF & LENTIL  
LASAGNE WITH  
CHEF'S SALAD  
(CE, E\*, MK, G/B\*, W)

BUTCHER'S SAUSAGE  
WITH MASHED POTATO,  
GRAVY & SEASONAL  
VEGETABLES  
(MK, SU, G/W)

PEPPERONI PANINI,  
SEASONED WEDGES &  
CHEF'S SALAD  
(CE\*, E\*, MK, MU\*, SO\*,  
G/B\*, O\*, R\*, W)

FISH & CHIPS  
WITH CURRY  
SAUCE  
(F, MU, G/B\*, W)

ROOTS & SHOOTS  
£2.45

TOFU & BROCCOLI  
STIR FRY WITH  
STEAMED RICE &  
CRISPY 'SEAWEED'  
(SO, G/W)

OVEN BAKED  
TOMATO, MOZARELLA  
& BASIL RISOTTO &  
CHEF'S SALAD  
(CE, MK, G/W)

VEGGIE SAUSAGE WITH  
MASHED POTATO,  
GRAVY & SEASONAL  
VEGETABLES  
(MK, G/W)

MOZZARELLA, TOMATO  
& PESTO PANINI WITH  
SEASONED WEDGES &  
CHEF'S SALAD  
(MK, SO\*, G/B\*, O\*, R\*,  
W)

VEGAN SAUSAGE  
ROLL WITH CHIPS  
& CURRY SAUCE  
(MU, G/B\*, O\*, W)

PASTA POPINA  
£2.30

CREAMY PESTO  
PASTA  
(MK, G/W)

MEXICAN STREET  
CORN PASTA BAKE  
(MK, G/W)

TOMATO ARRABBIATA  
PASTA  
(CE, G/W)

CREAMY CAJUN  
PASTA  
(MK, G/W)

TOMATO & BASIL  
PASTA  
(G/W)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

PUD  
£1.20

JAM & COCONUT  
SPONGE WITH  
CUSTARD  
(E, MK, SO\*, G/B\*, W)

SUMMER FRUIT  
CHEESECAKE  
(E\*, MK, SO\*, G/B\*,  
O\*, R\*, W)

PEAR & SUMMER  
FRUIT CRUMBLE  
(MK, G/W)

CHOCOLATE BREAD &  
BUTTER PUDDING  
(E, MK, SO, G/B\*, W)

LEMON DRIZZLE  
CAKE WITH LEMON  
SAUCE  
(E, MK, SO\*, SU,  
G/W)

MEAL  
DEAL  
£2.90

Theme  
Days



Go  
Vegan

ALLERGENS KEY:

CE = CELERY  
CR = CRUSTACEAN  
E = EGGS

F = FISH  
G = GLUTEN  
G/B = BARLEY

G/O = OATS  
G/R = RYE  
G/W = WHEAT

L = LUPIN  
MK = MILK  
MO = MOLLUSCS

MU = MUSTARD  
N = NUTS  
P = PEANUTS

SE = SESAME  
SO = SOYA  
SU = SULPHUR DIOXIDE

\* = MAY CONTAIN

Olivel  
dining  
food with passion