

# AUTUMN MENU

WEEK 1  
WEEK 2  
WEEK 3

MON

TUES

WED

THURS

FRI

MAIN  
£2.45

HOT & SOUR  
CHICKEN STEW WITH  
EGG NOODLES & STIR  
FRIED GREENS  
(CE\*, E, MU\*, SO,  
G/W)

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

SAUSAGE & MASH  
WITH SEASONAL  
VEGETABLES &  
ONION GRAVY  
(MK, SU, G/W)

MOROCCAN CHICKEN  
CASSEROLE WITH  
ROASTED VEGETABLE  
RICE

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

ROOTS & SHOOTS  
£2.45

HOT AND SOUR QUORN  
STEW WITH EGG  
NOODLES & STIR FRIED  
GREENS  
(CE\*, E, MU\*, SO, G/B,  
W)

SMOKEY PLANT  
BASED CHILLI WITH  
STEAMED RICE  
(G/B\*, O\*, R\*, W\*)  
V

VEGGIE SAUSAGE &  
MASH WITH  
SEASONAL  
VEGETABLES &  
ONION GRAVY  
(CE, MK, G/W)

MOROCCAN CHICKPEA  
CASSEROLE WITH  
ROASTED VEGETABLE  
RICE  
V

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

PASTA POPINA  
£2.30

TOMATO & BASIL  
PASTA  
(CE, G/W)  
V

CREAMY CAJUN  
PASTA  
(MK, MU, G/W)

TOMATO & PESTO  
PASTA  
(CE, MK, G/W)

CREAMY CARBONARA  
(MK, G/W)

MEDITERRANEAN  
VEGETABLE PASTA  
(G/W)  
V

PUD  
£1.20

PEACH & GINGER  
CRUMBLE WITH  
CUSTARD  
(MK, G/W)

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

APPLE TART WITH  
CUSTARD  
(MK, G/W)

JAM ROLY POLY  
(E, MK, SO\*, G/W)

CARROT CAKE  
(E, MK, SO\*, G/W)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



JERK CHEESEBURGER  
WITH JERK KETCHUP  
& HOMEMADE  
WEDGES  
(MK, SE\*, SO, SU,  
G/W)



CORONATION  
CHICKEN CHEESY  
NAAN MELT WITH  
INDIAN SLAW  
(MK, MU\*, G/W)



BEEF KOFTA  
MEATBALL WRAP  
WITH HOUSE SALAD &  
GARLIC SAUCE  
(E, MK, SU, G/B\*, O\*,  
R\*, W)



SWEET CHILLI  
CHICKEN WINGS  
WITH SEASONED  
WEDGES &  
PICKLED CABBAGE  
(G/B, W)



PIRI PIRI CHICKEN  
LEG & SEASONED  
WEDGES

STREET  
£2.60

MEAL  
DEAL  
£2.50

Theme  
Days



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

Go  
Vegan

Olive  
dining  
food with passion

# AUTUMN MENU

WEEK 1  
WEEK 2  
WEEK 3

MON

TUES

WED

THURS

FRI

MAIN  
£2.45

CHICKEN FAJITAS,  
NACHOS, SOUR  
CREAM & SALSA  
(MK, MU, SO\*, G/W)

SWEDISH MEATBALLS,  
STEAMED RICE &  
CREAM SAUCE  
(MK, G/W)

LEMON & THYME  
ROAST CHICKEN,  
ROAST POTATOES,  
SEASONAL ROASTED  
VEGETABLES &  
GRAVY

BEEF & LENTIL  
LASAGNE WITH GARDEN  
SALAD  
(MK, G/B\*, W)

FISH & CHIPS WITH  
FRESH MINTED  
MUSHY PEAS &  
HOMEMADE TARTARE  
SAUCE  
(E, F, G/W)

ROOTS & SHOOTS  
£2.45

HALLOUMI & SPICY  
VEGETABLE FAJITA  
WITH SOUR CREAM &  
SALSA  
(MK, MU, G/W)

SWEDISH VEGGIE  
MEATBALLS,  
STEAMED RICE &  
CREAM SAUCE  
(CE\*, E\*, MK, MU\*,  
SE\*, SO, G/B, W)

VEGETABLE MEATLOAF  
WITH STICKY GLAZE &  
SEASONAL ROASTED  
VEGETABLES  
(CE, E, G/B, W)

ROASTED VEGETABLE  
LASAGNE WITH  
GARDEN SALAD  
(E\*, MK, G/W)

CHEESE & ONION  
PASTY & CHIPS  
(MK, G/W)

PASTA POPINA  
£2.30

TOMATO & BASIL  
PASTA  
(CE, G/W)  
V

CREAMY CAJUN  
PASTA  
(MK, MU, G/W)

TOMATO & PESTO  
PASTA  
(CE, MK, G/W)

CREAMY CARBONARA  
(MK, G/W)

MEDITERRANEAN  
VEGETABLE PASTA  
(G/W)  
V

PUD  
£1.20

ORANGE SYRUP  
SPONGE WITH  
VANILLA SAUCE  
(E, MK, SO\*, G/W)

EVE'S PUDDING WITH  
CUSTARD  
(E, MK, SO\*, G/W)

WINTER FRUIT  
CRUMBLE WITH  
CUSTARD  
(MK, G/B\*, O, W)

RICE PUDDING WITH  
FRUIT COULIS  
(MK)

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

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



CARIBBEAN BEEF  
NOODLE STIR FRY  
(E, G/W)



CHICKEN TIKKA  
KEBAB, ONION  
SALAD & MINT  
YOGHURT  
(MK, G/W)



FALAFEL WITH  
LEBANESE PILAF,  
TOMATO & CUCUMBER  
(SU\*, G/B\*, O\*, R\*, W\*)  
V



MEXINESE SZECHUAN  
CHICKEN NACHOS  
WITH NACHO CHEESE  
SAUCE, GREEN CHILLI  
& KIMCHI SLAW  
(MU\*, P\*, SO, G/W)



CAJUN CHICKEN  
LEG & SEASONED  
CHIPS

STREET  
£2.60

MEAL  
DEAL  
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WED

THURS

FRI

MAIN  
£2.45

BEEF & LENTIL  
BOLOGNESE WITH  
PENNE AND GREEN  
SALAD  
(G/B\*, W)

CHICKEN  
STROGANOFF WITH  
STEAMED RICE &  
BRAISED CABBAGE  
(MK, MU, G/W)

BEEF & LENTIL  
COTTAGE PIE WITH  
SEASONAL GREEN  
VEGETABLES & GRAVY  
(G/B\*, W\*)

CHICKEN &  
PEPPERONI  
JAMBALAYA  
(CE, E\*, MK, MU, SO\*,  
G/W\*)

FOLDED NAAN  
PEPPERONI PIZZA  
POCKET & CHIPS  
(MK, G/W)

ROOTS & SHOOTS  
£2.45

MAC & CHEESE WITH  
HOUSE SALAD  
(MK, G/W)

CHICKPEA  
STROGANOFF WITH  
STEAMED RICE &  
BRAISED CABBAGE  
(MK, MU, G/W)

SHEPHERDESS PIE  
WITH SEASONAL  
GREEN VEGETABLES &  
GRAVY  
(CE, E, MK, G/B)

ROASTED VEGETABLE  
& CHICKPEA  
JAMBALAYA  
(CE, MU)  
①

FOLDED NAAN PIZZA  
POCKET & CHIPS  
(MK, G/W)

PASTA POPINA  
£2.30

TOMATO & BASIL  
PASTA  
(CE, G/W)  
①

CREAMY CAJUN  
PASTA  
(MK, MU, G/W)

TOMATO & PESTO  
PASTA  
(CE, MK, G/W)

CREAMY CARBONARA  
(MK, G/W)

MEDITERRANEAN  
VEGETABLE PASTA  
(G/W)  
①

PUD  
£1.20

BANANA & BERRY  
LOAF  
(E, MK, SO\*, G/W)

BREAD & BUTTER  
PUDDING WITH  
CUSTARD  
(E, MK, SO, G/B, O, R,  
W)

STICKY TOFFEE  
PUDDING WITH  
BUTTERSCOTCH  
SAUCE  
(E, MK, SO\*, G/W)

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

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

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



REGGAE REGGAE  
VEGETABLE  
LOADED NACHOS  
①



BEEF KEEMA  
QUESADILLA WITH  
LIME & CORIANDER  
(MK, G/W)



CHICKEN SHAWARMA  
WITH GRILLED PITTA,  
KEBAB SHOP SALAD &  
TZATZIKI  
(MK, G/W)



BANG-BANG CHICKEN  
NOODLES WITH  
SMACKED CUCUMBER  
SALAD  
(E, MU\*, SO, G/W)



TEXAN BBQ CHICKEN  
LEG & SEASONED  
CHIPS

STREET  
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