

AUTUMN MENU

WEEK 1
WEEK 2

MON

TUES

WED

THURS

FRI

MAIN
£2.45

JERK CHEESEBURGER
WITH JERK KETCHUP
& HOMEMADE
WEDGES
(MK, SE*, SO, SU,
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)

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

PIRI PIRI CHICKEN
LEG & SEASONED
WEDGES

ROOTS & SHOOTS
£2.45

VEGGIE BURGER WITH
JERK KETCHUP &
HOMEMADE WEDGES
(SE*, G/W)

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

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

SWEET CHILLI VEGAN
NUGGETS WITH
SEASONED WEDGES &
PICKLED CABBAGE
(G/B, W)
TV

VEGAN SAUSAGE
ROLL WITH CHIPS
(MK*, SO, G/B, W)

PASTA POPINA
£2.30

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

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

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

CREAMY CARBONARA
(MK, G/W)

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
TV

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

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)

MEAL
DEAL
£2.90

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
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MON

TUES

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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 PASTA
BOLOGNESE WITH
GARDEN SALAD &
GARLIC BREAD
(MK*, SO*, G/B*, W)

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

ROOTS & SHOOT
£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)

FALAFEL, ROAST
POTATOES &
SEASONAL
VEGETABLES
(SU*)

VEGGIE PASTA
BOLOGNESE WITH
GARDEN SALAD &
GARLIC BREAD
(CE, MK*, SO*, G/B*,
W)

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

PASTA POPINA
£2.30

TOMATO & BASIL
PASTA
(CE, G/W)



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

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

CREAMY CARBONARA
(MK, G/W)

MEDITERRANEAN
VEGETABLE PASTA
(G/W)



ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

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)

BERRY SPONGE CAKE
(E, MK, SO*, G/W)

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

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