

White Wines

125 ml 175 ml 250ml Bottle



Monferrato Bianco -Italy,(House Wine)

£ 2.40 £ 3.45 £ 4.80 £ 13.95

Made from Gavi grapes, this wine has light, green tones, a crisp flavour of fruits and flowers and a good structure and body.

Sauvignon Vignoble du Sud- Languedoc, France

£ 2.95 £ 4.25 £ 5.90 £ 17.25

Classically crisp and fresh with herbaceous aromas and a mouthful of lemon, green apple and gooseberry fruit

Up a Gum Tree Colombard / Chardonnay

South Eastern Australia

£ 2.75 £ 3.90 £ 5.50 £ 15.95

An easy going zingy white wine with flavours of zesty citrus and melon that fondle the tonsils. Great with anything

Domaine Le Bosquet – South of France

£ 2.90 £ 4.15 £ 5.80 £ 16.95

An incredible wine! The delicious aromas and flavours of green fruit, tropical fruit, stone fruit and herbaceous notes make this a refreshing mouthful at any time.

Pinot Grigio Venezia - Italy

£ 17.95

A medium-dry, crisp and firm in structure, with an intense and typical aroma.

Pinot Grigio Rosander (Blush) - Italy

£ 20.95

Thanks to a new, special fermentation this Pinot Grigio has an intense, copper colour and a rich perfume with a clear taste.

Ino Savatiano – Thebes, Greece

£ 21.95

A nice fruity aroma and a fine mouthful with zesty citrus fruit flavor, which is refreshing yet smooth.

Gavi di Gavi - Italy

£ 22.50

A crisp wine with a straw-green colour, noted for its fruity and persistent floral fragrance.

Notios White – Gaia, Peleponnese

£ 25.95

A vivacious white wine made from the Moschofilero & Roditis varieties this is aromatic with inviting peach, lemon and apple sherbet flavours; this is one really tasty number

Lake Chalice Sauvignon Blanc - Marlborough, New Zealand

£ 27.50

This is a beautiful example of a New Zealand Sauvignon Blanc showing aromas & flavours of ripe gooseberry, elder flower & citrus with herbaceous, nettley notes. On the palate it has great intensity and ripeness of fruit, which is perfectly balanced with the wine's acidity plus a lovely long length

Santorini White – Hatzidakis, Santorini

£ 28.95

Probably the finest white wine to come out of Greece! This beauty is made from indigenous varieties Assyrtiko, Athiri and Aidani and its vibrantly fresh citrus flavours can be compared to Chablis at its finest!

Rose Wines

125 ml 175 ml 250ml Bottle



Domaine Le Bosquet – South of France

£ 2.90 £ 4.15 £ 5.80 £ 16.95

This is a lovely, subtle rose with soft red fruits, yeasty hints and a deliciously refreshing finish. The ultimate tippie for dreamy afternoons or enjoyable soirees.

Bardolino Chiaretto - Italy

£ 3.10 £ 4.40 £ 6.20 £ 17.95

This wine gets its pomegranate colour from a gentle pressing of its grapes. It balances a fresh, fruity flavour with a good, firm body.

Erubesco Rose - Italy

£ 19.50

A lovely crisp, medium sparkling rose, light in colour, with a bouquet of soft summer fruits and a long finish, perfect for these summer days.

Red Wines



	125 ml	175 ml	250ml	Bottle
Barbera Piemonte - Italy (House Wine)	£ 2.40	£ 3.45	£ 4.80	£ 13.95

Just the right level of freshness and purple colours make this a genuine wine

Up a Gum Tree Shiraz - South Eastern Australia	£ 2.75	£ 3.90	£ 5.50	£ 15.95
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A medium bodied easy drinking wine with seductive flavours of dark cherry and spicy plum. Great with a wide variety of dishes

Kintu Merlot - Chile	£ 2.60	£ 3.70	£ 5.20	£ 14.95
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A medium bodied, easy-drinking wine with flavours and aromas of ripe blackberries and plums.

Domaine Le Bosquet - South of France	£ 2.90	£ 4.15	£ 5.80	£ 16.95
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This delivers a lovely mouthful of velvety plum fruits and cassis, together with hints of thyme and rosemary. A wine with fabulous personality.

Rioja Ugarte - Rioja, Spain				£ 21.95
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Ripe, intense aromas and flavours of cherry, caramelized sugar and vanilla with dark fruit and vegetal notes.

Valpolicella Classico - Italy				£ 22.50
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Made from Corvina grapes, a ruby-red wine with an aroma of blackberries and cherries. An intense wine that is still soft on the palate

Chianti DCGG Siena- Italy				£ 23.95
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As soon as you sip this Chianti you will recognise the pleasant scent of violets on the nose and mature fruits on your palate. A real Tuscan flavor.

Ciconia Tinto - Alentejo, Portugal				£ 19.95
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A deliciously inviting fulsome red wine from the sunny south of Portugal; this is a big crowd pleaser with spicy plum and blackberry compote flavours

Notios Red - Gaia, Peleponnese				£ 25.95
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A warming red wine made from the Agiorgitiko grape; this has a smoky aroma and juicy rich black fruit flavours making it an extremely mellow mouthful. One of the best red wines Greece has produced

Ripasso Superiore - Italy				£ 31.95
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This wine is obtained using Corvina and Molinara grapes, which are re-fermented (ripasso) with a part of the dregs from Amarone grapes, which gives it some of the typical and unique Amarone qualities.

Amarone Classico - Italy				£ 48.95
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An immensely power full, deep, red, inimitable wine with a myriad of olfactory sensations and a rich and persistent flavour.



Sparkling

	125 ml	Bottle
Prosecco Brut Reserve 2009 - Italy	£ 6.00	£ 27.50

Aromatic bouquet, with hints of flowers and fruits and a well balanced flavor, with a fine pelage. Simply delicious

Moet et Chandon Brut Imperial		£ 50.00
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Moet et Chandon Vintage		£ 70.00
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Tattinger Brut		£ 55.00
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Laurent Perrier Brut		£ 48.00
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Laurent Perrier Rose		£ 71.00
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Bolinger Special Cuvee		£ 61.00
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Dom Perignon Vintage		£ 150.00
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Cocktails

Classic Martini

Vodka or Gin shaken with Dry Vermouth and cracked ice. Served with an Olive or Lemon twist.

Price

£ 6.00

Appletini

Vodka, Apple Schnapps, Apple Juice.

£ 6.00

Chocolate Martini

Vodka, Baileys, Crème de Cacao, Chocolate Syrup

£ 6.00

Espresso Martini

Vodka, Kahlua, Espresso, Crème de Cacao Blanc

£ 6.00

Cosmopolitan

Vodka, Triple Sec, Lime, Cranberry Juice

£ 6.00

Champagne Cocktail

Brandy, Angostura Bitters, Sugar Cube, Prosecco

£ 6.00

Bellini

White Peach Purée, Prosecco

£ 6.00

Raspberry Bellini

Raspberry Purée, Prosecco

£ 6.00

Bellitini

Vodka, Peach Schnapps, White Peach Purée, Prosecco

£ 6.00

Kir Royale

Chambard Raspberry Liqueur, Prosecco

£ 6.00

Mojito

Mint leaves, Bacardi, Lime Juice, Sugar, Soda. Add Raspberry Purée and try this classic with an even fruitier twist, Raspberry or Strawberry

£ 6.00

Frozen Daiquiri

Bacardi, blended with fruit Chunks, Lime Juice, Sugar Syrup. Ask your waiter for the available fruits.

£ 6.00

Water Mellon

Vodka, Amaretto, Archers Peach, Southern Comfort, Triple Sec, Pineapple & Orange juice, Grenadine

£ 6.00

Long Island Ice Tea

Gin, Vodka, Bacardi, Triple Sec, Tequila, Coca Cola, Lime Juice.

£ 6.00

Caipirinha

Cachaca rum, fresh lime, sugar.

£ 6.00



Shooters

Water Mellon

Vodka, Amaretto, Archers Peach, Southern Comfort, Triple Sec, Pineapple & Orange juice, Grenadine

Price

£ 2.50

Frozen Sambuca

White, Raspberry, Spicy Apple or Black served straight from the freezer

£ 2.35

Tequila

Jose Cuervo served with salt and lemon

£ 2.35

Tequila Gold

Jose Cuervo Gold served with Orange and Cinnamon

£ 2.35

Limoncello

Italian lemon liqueur served straight from the freezer

£ 2.35

B52

Kaluha, Baileys, Grand Marnier

£ 2.75



Mocktails

Cinderella

Lemon Juice, Orange Juice, Pineapple Juice, Dash of Grenadine, Soda water to top

Price

£ 2.75

Sea Breeze

Cranberry Juice, Pineapple Juice, Crushed Ice, Mint

£ 2.75

Summer Sunset

Cranberry Juice, Orange Juice, Wedge of Lime

£ 2.75

Vodka

	 Price	
	25ml	50ml
Smirnoff Red	£ 2.40	£4.50
Absolut Citron	£ 2.50	£4.70
Absolut Vanilla	£ 2.50	£4.70
Absolut Blue	£ 2.40	£4.50
Stolishnaya	£ 2.50	£4.70
Grey Goose	£ 3.25	£6.40

Gin

	 Price	
	25ml	50ml
Gordons	£ 2.40	£4.50
Bombay Sapphire	£ 2.50	£4.70
Tanqueray	£ 2.50	£4.70
Tanqueray 10 years old	£ 3.60	£6.90

Whiskey

	 Price	
	25ml	50ml
Bells	£ 2.40	£4.50
Jamesons	£ 2.50	£4.70
Johnny Black	£ 3.10	£6.00
Famous Grouse	£ 2.40	£4.50
Chivas Regal	£ 3.10	£6.00
Glenfiddich	£ 3.10	£6.00
Glenmorangie	£ 3.10	£6.00
Southern Comfort	£ 2.50	£4.70
Jack Daniels	£ 2.50	£4.70

Rum

	 Price	
	25ml	50ml
Bacardi	£ 2.40	£4.50
Bacardi 8 Years Old	£ 3.10	£6.00
Havana Club	£ 2.50	£4.70
Captain Morgan	£ 2.40	£4.50
Morgan Spiced	£ 2.50	£4.70

Others

	 Price	
	25ml	50ml
Archers Peach	£ 2.40	£4.50
Malibu	£ 2.40	£4.50
Pernod	£ 2.40	£4.50
Blue Bolls Curacao	£ 2.40	£4.50
Cointreau	£ 2.40	£4.50
Drumbuie	£ 2.40	£4.50
Amaretto Disaronno	£ 2.40	£4.50
Grand Marnier	£ 2.50	£4.70
Tia Maria	£ 2.40	£4.50
Kahlua	£ 2.40	£4.50
Pimms		£2.60
Baileys Irish Creme		£3.20
Cockburns Reserve		£2.50
Courvosier VS	£ 2.60	£4.90
Courvosier V.S.O.P	£ 3.60	£6.80
Remy Martin VSOP	£ 3.60	£6.80
Metaxa 7*	£ 2.80	£5.40
Martini Bianco		£2.40
Martini Dry		£2.40
Martini Rosso		£2.40
Campari		£2.40

Bottled Beers, Ales and Cider

Peroni, 330ml, 5.2%	£ 3.35
Bud, 330ml, 5.0%	£ 3.35
Corona, 330ml, 4.6%	£ 3.35
Old Speckled Hen, 500ml, 5.2%	£ 3.75
Peroni Grand Riserva, 330ml, 6.6%	£ 3.75
Potbelly 500ml (Ask a member of staff for more details)	£ 3.75
Magners, 330ml, 4.5%	£ 3.35
Becks Blue, 330ml, 0%	£ 2.90

Soft Drinks/Mixers

Tonic, Slim line, Soda Water, 200ml	£ 1.60
Dry Ginger, Bitter Lemon, Tomato juice, 200ml	£ 1.60
Coca Cola, Coke Zero, Sprite, 330ml	£ 2.25
Appetizer, 275ml	£ 2.25
Red Bull,	£ 2.50
J20	£ 2.40
Fruit shoot	£1.50
Still Water 750 ml	£ 2.95
Still Water 330 ml	£ 1.95
Sparkling Water 750 ml	£ 2.95
Sparkling Water 330 ml	£ 1.95
Cranberry, Pineapple, Apple, Orange Juice, Tomato,	£ 1.75

Coffee and Cream

Espresso

One intense shot of rich coffee, double it up for the experienced espresso drinker.

Macchiatto

Softens the intensity of the single espresso shot with a top of foamed milk

Espresso Con Panna

The perfect introduction for those not ready for the intensity of the straight shot. A delicate dollop of whipped cream softens the rich espresso flavor exquisitely.

Latte

A single shot served long with steamed milk and topped with foam. Smooth and comforting.

Americano

A shot of espresso topped up with hot water

Cappuccino

A classic combination of single shot and foamed milk. Finished with chocolate dusting.

Hot Chocolate

Made with steamed milk and topped with foam. Why not try some of our extras for a real treat.

Mocha

The best of both worlds mixing a single shot with chocolate, enough to satisfy all cravings.

English Breakfast Tea

Served with milk or lemon. A classic pot to enjoy with one of our delicious cakes

Flavoured Tea

For the more adventurous palate ask our staff what flavours we are brewing.

Greek Coffee

A very strong coffee with a nice crema on top.

Liqueur Coffee

Americano coffee with your favorite liqueur, topped with cream

Fancy a change from the classics, vamp up your drink with any of our delicious extras.

Whipped Cream, Marshmallows £ 0.50

Flavoured Syrup – Vanilla, Caramel or Chocolate £ 0.50

Chilled Offerings



Frappe

Just like the Greeks make it, Nescafe coffee frothed and served with ice and milk.

£ 1.70

Frappuccino

The perfect way to enjoy coffee on a hot day. Espresso shot blended with ice and milk.

£ 2.20

Mochaccino

Espresso shot and chocolate syrup blended with milk and ice...perfection.

£ 2.20

Mango Ice

Fruity and delicious. Chunks of mango blended with ice and fruit juice.

£ 2.50

Milkshake

Choose from Vanilla, Strawberry or Chocolate all made with Italian Ice cream and milk.

£ 3.60

Why not take a look at our delicious selection of cupcakes for a sweet treat



Mezethes (Avaliable only at The Olive Lounge)

Price

Speciality Breads with Dipping Oil and Balsamic Vinegar

£ 3.25

Marinated Olives ∨

Black and green olives marinated in lemon, chilli, oregano & rosemary.

£ 2.65

Soutzouki

A very spicy Greek sausage, full of aromas from a selection of herbs

£ 3.45

Meatballs

Traditional Italian meatballs

£ 3.25

Bruschetta

Deliciously grilled slices of ciabatta topped with a choice of toppings; tomato and basil salsa, chicken, sour cream and mascarpone or goat's cheese and pesto

£ 3.25

Tyrokeftedes ∨

Melting balls of mozzarella coated in bread crumbs and lightly fried

£ 3.95

Fried Courgettes ∨

Strips of courgettes lightly fried in a delicious batter

£ 2.75

Kalamari

Kalamari lightly dusted with flour and fried until golden brown

£ 3.95

Feta Stuffed chillies

Chillies stuffed with feta cheese,

£ 2.95

Dip and Greek Flat Pitta Bread

Choose any of the following dips:

£ 2.60

Tzatziki: a delicious combination of Greek yoghurt, cucumber and garlic.

Houmous: a blend of chick peas, tahini, garlic, extra virgin olive oil and lemon.

Feta & Pepper: a blend of Greek feta cheese and sweet red pepper.

All served with Greek flat pitta bread

Combi Platter

Choose any 4 of the above meze

£10.50

The purpose of the *meze* is two-fold: to complement and enhance the taste of the drink (wines, ouzo, beer, etc.), and to provide the backdrop for a social gathering.

Unlike appetizers which are intended to whet the appetite for the meal to come, it is common for groups of family and friends to gather or go out for *mezethes*, share several of these delightful dishes, a drink, conversation, and laughter. The little plates are shared by everyone at the table, which not only provides a wonderful variety of flavour and texture sensations, but also creates the kind of happy, convivial (perhaps noisy) atmosphere for which Greeks are well known.

So feel free and choose your own combination of mezethes that we have created for you and enjoy your visit at The Olive Lounge.

Desserts



Vanilla, Chocolate or Strawberry Ice Cream	£4.65
Three scoops of sumptuous ice cream.	
Lemon sorbet	£4.65
A fabulous palette cleanser or a light dessert option.	
Greek Yoghurt & Honey	£4.75
A fabulous thick yoghurt with a velvety texture drizzled with honey.	
Galaktoboureko	£4.95
A traditional Greek dessert made with layers of filo pastry and a custard filling soaked in a syrup with hints of lemon.	
Crepes	£4.65
A classic French crepe, with a choice of two fillings:	
<ul style="list-style-type: none">• Toffee, banana and crumble or• chocolate, strawberries and cream	
Chocolate Fudge Brownie	£4.65
A classic for all chocolate lovers. Ask for it hot or cold, served with cream or ice-cream.	
White Chocolate Profiteroles	£4.95
A dessert to desire. Three perfect profiteroles filled with creamy milk chocolate and smothered in a mallow sauce.	
Apple and Toffee Crumble Tart	£4.85
A classic apple pie topped with a delicious toffee crumble and caramel sauce, served with ice cream.	
Cheesecake	£4.95
Ask your waiter for today's flavour	
Chocolate Fondant	£4.95
Warm chocolate sponge with a melting fondant centre, served with a ball of vanilla ice-cream	
Sticky Toffee Pudding	£4.75
The ultimate indulgent dessert - moist, sweet and darkly sticky toffee pudding.	
Cheeseboard	£6.25
A selection of fine cheeses and biscuits, for those who prefer a savoury end to their meal.	

Gluten Free desserts available. Ask a member of staff for details.