

Olive & Rye

BRUNCH

OLIVE & RYE HOMEMADE CRUMPETS & PRESERVE	4.50
OLIVE & RYE HOMEMADE GRANOLA, BERRIES & HONEY YOGURT	4.50
OLIVE & RYE PORRIDGE, BLUEBERRIES & HONEY	4.50
BUTTERMILK PANCAKES, BANANA, CREME FRAICHE & HONEY	7.50
BUTTERMILK BLUEBERRY PANCAKES, VANILLA CREME FRAICHE, MAPLE SYRUP	7.50
FRESH WAFFLES, SALTED CARAMEL, MACADAMIA NUT BRITTLE, VANILLA CREAM	7.50
BRIOCHE FRENCH TOAST, MAPLE ROASTED PEACH, PISTACHIO, CINNAMON SUGAR	7.50
HOT SMOKED SALMON, POACHED EGGS, TOASTED MUFFIN SPICY HOLLANDAISE	7.50
SERRANO HAM, POACHED EGGS, WILTED SPINACH, TOASTED SOURDOUGH, HOLLANDAISE	7.50
BLACK PUDDING, POACHED EGGS, SPINACH, MUSTARD HOLLANDAISE, TOASTED MUFFIN	7.50
MUSHROOM BENEDICT POACHED EGGS, TOASTED SOURDOUGH, TARRAGON HOLLANDAISE	7.50
CHORIZO BAKED BEANS, WENSLEYDALE CHEDDAR, PAPRIKA, TOASTED SOURDOUGH	8.00
OLIVE & RYE BREAKFAST CRISPY PORK BELLY, BLACK PUDDING, CHORIZO BEANS, GRILLED TOMATO, ROASTED MUSHROOMS, EGGS, SOURDOUGH	9.00

BRUNCH SIDES 2.00 EACH

CUMBERLAND SAUSAGES, ROASTED TOMATOES, EGGS (OF YOUR CHOICE), SPINACH, ROASTED FLAT MUSHROOMS, HOMEMADE BLACK PUDDING, CRISPY BACON, SOURDOUGH TOAST, HASH BROWNS, CHORIZO BEANS

Vegetarian Board

Roasted Mediterranean Vegetables, Red Pepper Hummus, Olive Selection, Honey Roasted Figs & Mozzarella, Spiced Cous Cous, Blue Bird Bakery Focaccia Bread

FOR ONE 8.00 / TO SHARE 15.00

Fish Board

Crispy Whitebait, Citrus Aioli, Crispy Cod Goujons, Tartare Sauce, Mackerel & Potato Salad, Brown Bread & Butter, Dressed Fennel Salad

FOR ONE 8.00 / TO SHARE 16.00

Yorkshire Ploughmans

Lishman's Award Winning Pork Pie, Yorkshire Cheeses, Lishman's Fennel Salami, Maple & Mustard Glazed Ham, Homemade Piccalilli, Bluebird Bakery Bread, Dressed Salad & Chilli Jam Man Jam

FOR ONE 8.00 / TO SHARE 15.00

LUNCH - SANDWICHES *Served on Sourdough, Focaccia or Ciabatta*

EAT IN 6.50 / TAKE OUT 6.00

REUBEN - PASTRAMI, SAUERKRAUT, RUSSIAN DRESSING, SWISS CHEESE, PICKLE

HAM - HOME ROASTED YORKSHIRE HAM, HOMEMADE PICCALILLI, ROCKET & WENSLEYDALE

PORK - SLOW ROASTED PORK SHOULDER, STUFFING, CELERIAC, APPLE & MUSTARD SLAW

VEC - ROASTED MED VEG, HOMEMADE HARISSA HUMMUS & CRISPY HALLOUMI

FISH - CRISPY BATTERED COD, DILL & LEMON MAYO, CAPER & FENNEL SALAD

CHICKEN - ROASTED CHICKEN, HONEY & CAJUN SPICE, CRISPY BACON, HERB YOGURT

STEAK - MINUTE STEAK, HARROGATE BLUE CHEESE DRESSING, ROCKET, RED ONION

OLIVE & RYE SALADS

EAT IN 7.50 / TAKE OUT 6.50

ROASTED PUMPKIN & FETA SALAD SPINACH BALSAMIC & HONEY DRESSING

GRILLED HALLOUMI SALAD SPICED COUS COUS, LEAVES, CHILLI & CORIANDER DRESSING

FIG, MOZZARELLA, SERRANO HAM & ROCKET SALAD LEMON & HERB DRESSING

SIDES 2.50

SKINNY FRIES, SWEET POTATO FRIES, TRUFFLE & PARMESAN FRIES, HALLOUMI FRIES

Please ask a member of our staff for our Daily Specials (please make your server aware of any dietary requirements)

Olive & Rye

DRINKS

BRUNCH COCKTAILS

6.00

MIMOSA
BLOODY MARY
YORKSHIRE GIN & TONIC

BRUNCH SMOOTHIES

4.00

MATCHA GREEN TEA, APPLE, YOGURT, HONEY
MANGO, PASSION FRUIT, YOGURT
POMEGRANATE, LEMON & ELDERFLOWER

WHITES

MIRABELLO PINOT GRIGIO, VENEZIE, ITALY
Elegant green fruit, floral and citrus aromas

GLASS
175 ML

BOTTLE

4.00

15.00

FAIRFIELDS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Classic Marlborough Sauvignon: passion fruit, gooseberry and cut grass

5.00

20.00

THE COURTESAN RIESLING, CLARE VALLEY, SOUTH AUSTRALIA

Lime zest and tropical fruit, off dry, lively and refreshing

6.00

25.00

ROSÉ

MIRABELLO PINOT GRIGIO ROSÉ, VENEZIE, SPAIN
Elegant and floral, strawberry and peach, fresh and bright

4.00

15.00

RED

SOLDIERS BLOCK SHIRAZ, VICTORIA, AUSTRALIA
Juicy red and black fruits, soft spice and silky tannins

4.00

15.00

NAVAJAS CRIANZA, RIOJA, SPAIN

Wild strawberry, stewed fruits, vanilla and spice from 12 months in barrel

5.00

20.00

TABALI RESERVA ESPECIAL PINOT NOIR, LIMARI VALLEY, CHILE

Silky texture, plum and cherry fruit, with a hint of smoke and spice

6.00

25.00

SPARKLING

LA DOLCE COLLINE PROSECCO, VENETO, ITALY

5.00

20.00

BEERS

Please ask your server for today's beer selection

COFFEES & SOFT DRINKS

Americano 2.50
Espresso (Single) 1.80
Espresso (Double) 2.20
Latte, Cappuccino 2.80
Flat White 2.50
Hot Choc/ Mocha 3.20
Breakfast Tea 2.50
Tea Pigs Infusions 2.80

Fentimans 2.50
San Pelegrino 2.00
Harrogate Spa Water 1.50
Juices, Apple, Orange 2.50
Cawston Press Apple, Rhubarb 2.00
Coke, Diet Coke 2.50
Almond Milk 30p

18-20 Queens Arcade
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