

# Olive & Rye

## BRUNCH SERVED ALL DAY EVERY DAY

<b>OLIVE &amp; RYE HOMEMADE CRUMPETS</b> & PRESERVE	4.50
<b>OLIVE &amp; RYE PATISSERIE SELECTION</b> & PRESERVES	5.00
<b>OLIVE &amp; RYE HOMEMADE FRUIT TOAST</b> & PRESERVES	4.50
<b>OLIVE &amp; RYE HOMEMADE GRANOLA</b> BERRIES & HONEY YOGHURT	4.50
<b>BUTTERMILK PANCAKES</b> CARAMELISED CINNAMON APPLES, HONEY BUTTER	7.50
<b>BUTTERMILK PANCAKES</b> VANILLA POACHED STRAWBERRIES, PISTACHIO, MAPLE SYRUP	7.50
<b>FRESH WAFFLES</b> VANILLA YOGHURT, BERRY COMPOTE, MAPLE SYRUP	7.50
<b>BRIOCHE FRENCH TOAST</b> BLUEBERRY COMPOTE, CRÈME FRAÎCHE, TOASTED ALMONDS, MAPLE SYRUP	7.50
<b>HOT SMOKED SALMON</b> POACHED EGGS, TOASTED MUFFIN SPICY HOLLANDAISE	8.50
<b>SERRANO HAM &amp; POACHED EGGS</b> WILTED SPINACH, SOURDOUGH, HOLLANDAISE	8.50
<b>BLACK PUDDING BENEDICT</b> POACHED EGGS, SPINACH, MUSTARD HOLLANDAISE, ENGLISH MUFFIN	8.50
<b>MUSHROOM BENEDICT</b> POACHED EGGS, SOURDOUGH, TARRAGON HOLLANDAISE	8.50
<b>CHORIZO BAKED BEANS</b> WENSLEYDALE CHEDDAR CHEESE, SMOKED PAPRIKA, SOURDOUGH	8.50
<b>OLIVE &amp; RYE BREAKFAST</b> CRISPY PORK BELLY, HOMEMADE BLACK PUDDING, HOMEMADE BEANS, GRILLED TOMATOES, ROASTED MUSHROOMS, EGGS (OF YOUR CHOICE), SOURDOUGH TOAST	10.00

## BRUNCH COCKTAILS 6.00

MIMOSA

BLOODY MARY

MASONS YORKSHIRE GIN & TONIC

## BRUNCH SMOOTHIES 4.00

MANGO, PASSION FRUIT, YOGHURT, BANANA

SUMMER BERRY, OATS, BANANA, YOGHURT

BANANA, HONEY, VANILLA, YOGHURT

## BRUNCH SIDES 2.50 EACH

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

## SANDWICHES SERVED ON SOURDOUGH, FOCACCIA, CIABATTA OR RYE BREAD EAT IN 7.00 / TAKE OUT 6.00

**MINUTE STEAK** HERB MAYO, ROCKET, SUN-BLUSHED TOMATOES, CRISPY ONIONS

**MED VEG** ROASTED MED VEG, BASIL PESTO, CRISPY HALLOUMI, HUMMUS

**PASTRAMI** SWEET ONIONS, MUSTARD, SAUERKRAUT, SWISS CHEESE & ROCKET

**COD** HOMEMADE TARTARE SAUCE, LEMON

**CHICKEN** CRISPY PANKO CHICKEN, SWEET CHILI JAM, HERB MAYO, CRISPY BACON

**YORKSHIRE HAM** ROASTED HAM, HOMEMADE PICCALILLI, TOMATO & WENSLEYDALE CHEESE

## OLIVE & RYE SALADS EAT IN 7.00 / TAKE OUT 6.00

**GRILLED HALLOUMI** GRILLED HALLOUMI, ROASTED MEDITERRANEAN VEGETABLE, LEMON & HERB DRESSING, QUINOA

**PUMPKIN** HONEY & THYME ROASTED PUMPKIN, TOASTED PINE NUTS, PARMESAN, DRESSED LEAVES

**CHORIZO** ROASTED CHORIZO & NEW POTATOES, SUN-BLUSHED TOMATOES, ROCKET & BALSAMIC DRESSING

**FALAFEL** FALAFEL, HUMMUS, OLIVES, CUCUMBER, FETA & HERB DRESSING

## SIDES SKINNY FRIES, SWEET POTATO FRIES 2.50 / TRUFFLE & PARMESAN FRIES 3.00 / HALLOUMI FRIES 3.00

*Please ask your server for todays specials and soup of the week*

Food allergens are important to us, please be sure to let your server know of any allergens you may have

# Olive & Rye

## BOARDS

**OLIVE & RYE PLOUGHMANS** - FOR ONE 9.00 / TO SHARE 17.00

LISHMAN'S AWARD WINNING PORK PIE, YORKSHIRE CHEESES, FENNEL SALAMI, MAPLE & MUSTARD GLAZED HAM, HOMEMADE PICCALILLI, LEEDS BREAD CO-OP BREAD, DRESSED SALAD & HOMEMADE CHILI JAM

**MEZZE BOARD** - FOR ONE 9.00 / TO SHARE 17.00

ROASTED MEDITERRANEAN VEGETABLES, HUMMUS, OLIVE SELECTION, DRESSED SALAD, SPICED COUS COUS, GRILLED HALLOUMI, FALAFEL, LEEDS BREAD CO-OP FOCACCIA BREAD

**OLIVE & RYE GRAZING BOARD** - FOR ONE 10.00 / TO SHARE 19.00

GRILLED CHORIZO, GRILLED HALLOUMI SKEWERS, TZATZIKI, CRISPY PANKO CHICKEN & HOMEMADE CHILI JAM, LEEDS BREAD CO-OP BREADS SALT & PEPPER SQUID CITRUS MAYO, DRESSED SALAD. HUMMUS

**BOX-BAKED CAMEMBERT & CHARCUTERIE** - DESIGNED TO BE SHARED 20.00

WHOLE BAKED GARLIC & HERB STUDDED CAMEMBERT, LISHMANS OF ILKLEY CURED MEAT SELECTION, RED ONION CHUTNEY, OLIVES, LEEDS BREAD CO-OP BREADS

## WINES

### WHITE

**MIRABELLO PINOT GRIGIO, VENEZIE, ITALY** 5.00 15.00  
ELEGANT GREEN FRUIT, FLORAL AND CITRUS AROMAS

**FAIRFIELDS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND** 5.00 15.00  
CLASSIC MARLBOROUGH SAUVIGNON: PASSION FRUIT, GOOSEBERRY AND CUT GRASS

**THE COURTESAN RIESLING, CLARE VALLEY, SOUTH AUSTRALIA** 6.00 22.00  
LIME ZEST AND TROPICAL FRUIT, OFF DRY, LIVELY AND REFRESHING

### ROSÉ

**MIRABELLO PINOT GRIGIO ROSÉ, VENEZIE, SPAIN** 5.00 15.00  
ELEGANT AND FLORAL, STRAWBERRY AND PEACH, FRESH AND BRIGHT

### RED

**SOLDIERS BLOCK SHIRAZ, VICTORIA, AUSTRALIA** 5.00 15.00  
JUICY RED AND BLACK FRUITS, SOFT SPICE AND SILKY TANNINS

**NAVAJAS CRIANZA, RIOJA, SPAIN** 5.00 15.00  
WILD STRAWBERRY, STEWED FRUITS, VANILLA AND SPICE FROM 12 MONTHS IN BARREL

**TABALI RESERVA ESPECIAL PINOT NOIR, LIMARI VALLEY, CHILE** 6.00 22.00  
SILKY TEXTURE, PLUM AND CHERRY FRUIT, WITH A HINT OF SMOKE AND SPICE

### SPARKLING

**LA DOLCE COLLINE PROSECCO, VENETO, ITALY** 6.00 25.00

## COFFEES & SOFT DRINKS

AMERICANO	2.50	FENTIMANS	2.50
ESPRESSO (SINGLE)	1.80	SAN PELLEGRINO	2.00
ESPRESSO (DOUBLE)	2.20	HARROGATE SPA WATER	1.50
LATTE, CAPPUCINO	2.80	JUICES - APPLE, ORANGE	2.50
FLAT WHITE	2.50	CAWSTON PRESS - APPLE, RHUBARB	2.00
HOT CHOC / MOCHA	3.20	COKE, DIET COKE	2.50
BREAKFAST TEA	2.50	ALMOND MILK	30p
TEA PIG INFUSIONS	2.80		

**BIRRA  
MORETTI  
ON DRAFT  
4.00**

## SNACKS 2.00 EACH

WASABI PEAS / OLIVE SELECTION / SUN BLUSHED TOMATOES / GRILLED ARTICHOKE / CHILI PEANUTS / ROASTED PISTACHIO

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