

# OLIVA RESTAURANT

*Evening a la carte menu*

## **Starters**

*Caramelised Somerset shallot, black olive, sun blushed tomato tart. Topped with local Vulscombe goats cheese*

£6.45

*Oven roasted figs wrapped in Parma ham, topped with local Sharpsham Brie*

£5.95

*Pan seared Exmouth scallops with a rocket and almond pesto and butternut squash crisps*

£7.45

*Crispy duck, local black pudding and Somerset rocket tossed together and drizzled with a balsamic reduction*

£6.95

*Deep-fried Exmouth oysters, in an almond, red pepper, garlic and chilli crust*

£6.95

## **Main Course**

*Oven roasted Larcombe Farm duck breast, honey roasted parsnips, seasonal cabbage and a wild mushroom sauce*

£16.95

*Crisp Kenniford farm pork belly, pan roasted king prawns, local new potatoes, chorizo and baby spinach*

£17.95

*Wild mushroom risotto, topped with buffalo mozzarella and fresh basil*

£12.95

*Oven roasted rack of South Devon lamb with chorizo and sun-blushed tomato sauté potatoes and caramelised purple garlic butter*

£18.45

## *Chargrilled Steaks*

*8oz South Devon fillet steak*

*£24.95*

*10oz South Devon sirloin steak*

*£17.95*

*12oz South Devon rib eye steak*

*£18.65*

*Au poivre sauce*

*Spanish onion and Pedro Ximenez sherry sauce*

*Lobster butter*

## *Fish*

*Grilled fillets of sea bream on a sun blushed tomato, chorizo and butter bean stew*

*£15.95*

*A selection of fresh local fish and shellfish, served with chips, salad and Romesco sauce*

*£24.95*

*Grilled fillets Brixham lemon sole on a king prawn and chorizo risotto*

*£16.45*

*Fresh Brixham monkfish, pan fried and grilled in a thermidor sauce. Served with homemade chips and salad*

*£18.95*

*Grilled Exmouth sea bass fillet, on saffron boulangere potatoes. With a home-smoked prawn veloute*

*£17.95*

All food is cooked fresh to order, combining the very best in fresh, local and Mediterranean seasonal produce.

Tim Golder, Head chef