GREEN OLIVE
MEZE & GRILL

SOFT DRINKS

All Soft Drinks	£3.50
Juices	£3.50
Water	750ml Bottle £3.90

Still / Sparkling

BEERS

Efes 330ml	£5.50	Peroni 330ml	£5.50

SPIRITS

	Single	Double
Gin	£5.50	£7.50
Vodka	£5.50	£7.50
Jack Daniels	£5.50	£7.50
Johnnie Walker	£5.50	£7.50
Martell VS	£5.50	£7.50
Courvoisier VS	£5.50	£7.50
Tia Maria	£5.50	£7.50
Baileys	£5.50	£7.50

Add mixer £1.99

TEA

English Breakfast	All £2.50
Earl Grey	
Green	
Camomile	

COFFEE

Espresso	£3.00	Cafe Latte	£3.90
Black Americano	£3.50	Cappucino	£3.90

Liqueur Coffee £8.50
Irish Coffee / Baileys Coffee
/ Tia Maria Coffee



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DRINKS MENU

WHITE WINE

1 **Vermentino/Colombard, Mon Roc** — Btl £22.00
Languedoc, France — 175ml £6.00 / 250ml £8.50
Aromas of white fruits (peach, citrus, grapefruit) and a hint of peony lead to a crisp, fruity palate that is both easy-drinking and refreshing

2 **Poggio Alto Pinot Grigio** — Btl £23.00
Veneto, Italy — 175ml £6.50 / 250ml £9.00
Crisp and zesty with fresh pear and ripe lemon-peel notes

3 **Wild Iris Chenin Blanc** — Btl £24.00
Western Cape, South Africa — 175ml £7.00 / 250ml £9.50
Juicy and round with ripe stone fruits and a citrus finish

Recommended

4 **Les Templiers Chardonnay** — Btl £25.00
Languedoc, France — 175ml £7.50 / 250ml £10.00
Refreshing, medium-bodied with honeydew melon and orchard fruit character

5 **Featherdrop Sauvignon Blanc** — Btl £28.00
Marlborough, New Zealand
Lively aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish

6 **Picpoul de Pinet St Clair, Luvignac** — Btl £30.00
Languedoc, France
Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate ideally suited to seafood

7 **Gavi di Gavi La Meirana, Broglia** — Btl £34.00
Piedmont, Italy
Melon and orchard fruit flavours lead to a rich texture and creamy notes

8 **Petit Chablis, Domaine Hamelin** — Btl £39.00
Burgundy, France
White flowers and ripe citrus fruit character with classically long, mineral finish

ROSÉ WINE

9 **Poggio Alto Pinot Grigio Rosé** — Btl £23.00
Veneto, Italy — 175ml £6.50 / 250ml £9.00
Aromatic and fruity with watermelon freshness to the finish

10 **Theone Moschofilero Rosé, Kintonis** — Btl £28.00
Peleponnese, Greece
Pale with hints of rose petal and ripe lemon zest and a crisp finish

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RED WINE

11 **Carignan/Merlot, Mon Roc** — Btl £22.00
Languedoc, France — 175ml £6.00 / 250ml £8.50
Inviting aromas of red fruits are lifted by spices. The palate is smooth and spicy, finishing on more berry fruit

12 **First Fleet Shiraz** — Btl £23.00
South-Eastern Australia — 175ml £6.50 / 250ml £9.00
Easy-drinking. Mulberry and plum fruit mix with spice on the smooth-textured palate

Recommended

13 **Casa Bonita Malbec** — Btl £24.00
Castilla-La Mancha, Spain — 175ml £7.00 / 250ml £9.50
Round and plummy with violet hues, floral notes and cocoa finish

14 **Ducale Salice Salentino Riserva** — Btl £25.00
Puglia, Italy — 175ml £7.50 / 250ml £10.00
Jammy fruit and savoury spice, smooth-textured with a lick of vanilla on the finish

15 **Conde Valdemar Rioja Tempranillo** — Btl £28.00
Rioja, Spain
Smooth, with bright cherry fruit, a violet aroma, and some creaminess on the finish

16 **Pinot Noir Les Parcs, Guy Allion** — Btl £34.00
Loire, France
Strawberry-fruited and creamy-textured,this is a ripe, juicy Pinot with a good deal of finesse

17 **Château Montaiguillon, Montagne-Saint-Emilion** — Btl £40.00
Bordeaux, France
Expressive nose of roasted plums, fresh blackcurrants and tobacco leads to a full palate

18 **Barolo, Ricossa** — Btl £49.00
Piedmont, Italy
Red cherry and rose nose before a tobacco, spice and full-bodied palate

SPARKLING WINE

19 **Prosecco Extra Dry, Ca' del Console** — Btl £27.00
Veneto, Italy
Acacia blossom, apples and stone fruit aromas, with fine, persistent bubbles in the glass

20 **Crémant de Bourgogne Brut Reserve, Marsigny,** *Burgundy, France* — Btl £35.00
champagne method wine showing all the biscuity aromas and creamy notes one would expect

DESSERT WINE

21 **Morandé Late Harvest Sauvignon Blanc** — Btl £23.00 / 70ml £6.00
Casablanca, Chile
Outstanding, combining flavours of honeydew melon and quince alongside an elegant floral burst of jasmine and orange blossom

22 **Dindarello Moscato, Maculan** — Btl £35.00 / 70ml £9.50
Veneto, Italy
An intense nose of Muscat grapes, honey and flowers leads to a vibrant palate, the sweetness balanced by freshness of flavour