

SUMMER MENU

WEEK 1
WEEK 2
WEEK 3

MEAL
DEAL
£2.55

Theme
Days



MON

TUES

WED

THURS

FRI

MAIN

BBQ CHICKEN GYROS
WITH PITTA, GARLIC
YOGHURT & CRUNCH
SALAD
(MK, G/W)

BEEF RAGU WITH
TRICOLORE PASTA &
CHEF'S SALAD
(E*, MK*, MU*, SO*,
G/B*, W)

PAPRIKA SPICED
CHICKEN &
STEAMED RICE

BEEF CHOW MEIN
WITH CRISPY
SPRING ROLL
(E, MU*, SE*, SO,
G/W)

FISH & CHIPS
WITH CURRY
SAUCE
(F, MU, G/B*, W)

ROOTS & SHOOTS

FALAFEL BALLS WITH
LEBANESE RICE,
GARLIC YOGHURT &
CRUNCHY SALAD
(MK, SU*)

ROASTED
VEGETABLE
LASAGNE WITH
CHEF'S SALAD
(E*, MK, G/W)

BANG BANG
CAULIFLOWER WITH
SEASONED WEDGES &
CORN
(MK, MU*, SO*, G/W)

VEGETABLE CHOW
MEIN WITH CRISPY
SPRING ROLL
(E, MU*, SE*, SO,
G/W)

SPICY PEPPER,
MUSHROOM & CORN
LOADED NAAN WITH
CHIPS
(MK, MU, G/W)

PASTA POPINA

TOMATO & BASIL
PASTA
(G/W)
V

SUPER GREEN PESTO
PASTA
(MK, G/W)

CREAMY CAJUN
PASTA
(MK, G/W)

CHERRY TOMATO &
SPINACH PASTA
(CE, G/W)
V

THREE CHEESE
PASTA BAKE
(MK, G/W)

PUD

JAMAICAN GINGER
CAKE WITH CUSTARD
(E, MK, SO*, G/W)

BANOFFEE PIE
(MK, G/B*, O*, R*, W)

JAM SPONGE
(E, MK, SO*, G/B*, W)

APPLE CUMBLE &
CUSTARD
(MK, G/B*, O, W)

CHOCOLATE &
ORANGE MARBLE
CAKE
(E, MK, SO*, G/W)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



STREET

JERK CHICKEN
WINGS WITH SPICY
RICE & LIME
SPIKED SLAW
(E)

CHICKEN TIKKA
LOADED MASALA
FRIES

HARISSA SPICED
MEATBALLS WITH
HERBY LEMON INFUSED
BULGAR
(CE, G/B*, W)

SWEET CHILLI
CHICKEN WINGS WITH
COCONUT RICE &
PICKLES

CAJUN SPICED
CHICKEN NUGGETS &
CHIPS
(CE, MU, G/W)

ALLERGENS KEY:

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G/B = BARLEY

G/O = OATS
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G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
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SE = SESAME
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SU = SULPHUR DIOXIDE

* = MAY CONTAIN

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SMOKEY BEEF & LENTIL CHILLI CON CARNE WITH STEAMED RICE (G/B*, O*, R*, W*)

CHINESE CHICKEN CURRY WITH EGG FRIED RICE (CE, E, SO, G/W)

TOMATO & OREGANO SAUSAGE CASSOULET WITH COURGETTE SPAGHETTI (SU, G/W)

CHICKEN, LEEK & MUSHROOM PUFF PASTRY PIE WITH SEASONAL VEGETABLES (MK, G/W)

FISH & CHIPS WITH CURRY SAUCE (F, MU, G/B*, W)

ROOTS & SHOOTS

CHIPOTLE LENTIL, BEAN & MUSHROOM ENCHILADA WITH CHEF'S SALAD (MK, G/B*, O*, R*, W)

CHINESE VEGETABLE CURRY WITH EGG FRIED RICE (CE, E, SO, G/W)

AUBERGINE PARMIGIANA WITH CHEF'S SALAD (MK, G/O, W)

HALLOUMI & ROOT VEGETABLE PUFF PASTRY PIE WITH SEASONAL VEGETABLES (CE, MK, G/W)

MARGHERITA PIZZA WITH CHIPS & HOUSE SALAD (MK, G/W)

PASTA POPINA

CREAMY PUMPKIN PASTA (CE, E, MK, G/W)

MEDITERRANEAN VEGETABLE PASTA (G/W) 

ROASTED SQUASH & PEA ALFREDO SPAGHETTI (E, MK, G/W)

MAC & CHEESE (MK, G/W)

TOMATO ARRABIATA PASTA (CE, G/W) 

PUD

PINEAPPLE UPSIDE DOWN CAKE (E, MK, SO*, G/W)

BLUEBERRY SPONGE (E, MK, SO*, G/W)

STICKY BANANA & CINNAMON LOAF CAKE (E, MK, SO*, G/W)

MIXED BERRY CRUMBLE & CUSTARD (MK, G/W)

SPRINKLE SPONGE CAKE & CUSTARD (E, MK, SO*, G/W)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



STREET

1/2 VEGGIE PATTIE WITH CHICKPEA CHANA, POTATO WEDGES & SLAW (CE, E, MU, SO, G/B*, O*, R*, W)

TANDOORI BEEF KEEMA NACHOS WITH MINT YOGHURT (MK, SO*)

GREEK STYLE CHICKEN WITH HERBY GREEN BEAN RICE (CE)

CHILLI BEEF NOODLES WITH CRUNCHY GREEN BEANS, LIME & CORIANDER (CE*, E, MU*, SO, G/W)

SWEET CHILLI CHICKEN STRIPS WITH CHIPS & ASIAN SLAW (CE*, E*, F*, MK*, MU*, SO, G/W)

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MAIN

CHICKEN & BROCCOLI
STIR FRY WITH
STEAMED RICE &
CRISPY 'SEAWEED'
(SO, G/W)

BEEF & LENTIL
LASAGNE WITH
CHEF'S SALAD
(CE, E*, MK, G/B*, W)

BUTCHER'S SAUSAGE
WITH MASHED POTATO,
GRAVY & SEASONAL
VEGETABLES
(MK, SU, G/W)

PEPPERONI PANINI,
SEASONED WEDGES &
CHEF'S SALAD
(CE*, E*, MK, MU*, SO*,
G/B*, O*, R*, W)

FISH & CHIPS
WITH CURRY
SAUCE
(F, MU, G/B*, W)

ROOTS & SHOOTS

TOFU & BROCCOLI
STIR FRY WITH
STEAMED RICE &
CRISPY 'SEAWEED'
(SO, G/W)
V

OVEN BAKED
TOMATO,
MOZZARELLA &
BASIL RISOTTO WITH
CHEF'S SALAD
(CE, MK, G/W)

VEGGIE SAUSAGE WITH
MASHED POTATO,
GRAVY & SEASONAL
VEGETABLES
(MK, G/W)

MOZZARELLA, TOMATO
& PESTO PANINI WITH
SEASONED WEDGES &
CHEF'S SALAD
(MK, SO*, G/B*, O*, R*,
W)

VEGAN SAUSAGE
ROLL WITH CHIPS
& CURRY SAUCE
(MU, G/B*, O*, W)
V

PASTA POPINA

CREAMY PESTO
PASTA
(MK, G/W)

MEXICAN STREET
CORN PASTA BAKE
(MK, G/W)

TOMATO ARRABBIATA
PASTA
(CE, G/W)
V

CREAMY CAJUN
PASTA
(MK, G/W)

TOMATO & BASIL
PASTA
(G/W)
V

PUD

JAM & COCONUT
SPONGE WITH
CUSTARD
(E, MK, SO*, G/B*, W)

SUMMER FRUIT
CHEESECAKE
(E*, MK, SO*, G/B*,
O*, R*, W)

PEAR & SUMMER
FRUIT CRUMBLE
(MK, G/W)

CHOCOLATE BREAD &
BUTTER PUDDING
(E, MK, SO, G/B*, W)

LEMON DRIZZLE CAKE
WITH LEMON SAUCE
(E, MK, SO*, SU, G/W)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



STREET

BBQ JERK CHICKEN
LOADED NACHOS WITH
SALSA & JALAPENOS
(MK, SO*)

TANDOORI CHICKEN
WINGS WITH SPICY
RICE & KACHUMBER
SALAD
(MK, SU, G/B*, O*,
R*, W*)

MIDDLE EASTERN
STICKY BEEF WITH
TABBOULEH
(CE, SO, G/B*, W)

KOREAN CHICKEN
FRIED RICE WITH
KIMCHI SLAW
(MU*, SO, G/W)

CAJUN CHICKEN
WINGS WITH
SEASONED CHIPS
(MU)

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