



OLIVE

WINE BAR & TAPAS

Olive Wine Bar & Tapas is a celebration of Welsh produce and Spanish soul — a place where great wine, vibrant food and atmosphere come together naturally.

BAR MENU

(including dietary information)

Spiced Gordal olives in olive oil (ve)(gf)(df)	£5.75
Basque gilda – Gordal olive, anchovies in olive oil, pickled guindilla pepper (gf)(df)(v-o)	£4.50
Cockle popcorn, spiced seaweed aioli (gf)(df-o)	£5.50
Butter-confit Norton Farm potato terrine, smoked brava sauce, aioli (v)(gf)(ve/df-o)	£5
Confit leek, creamy potato purée, crisp chicken skin, leaks demi glace (v/ve-o)	£5
Prawn croquette, garlic Black Tiger prawn, aioli (gf-o)	£6.50
Confit duck croquette, Trealy Farm air-dried smoked duck breast	£6.50
Golden milk bun, 24-hour pork belly, spiced plum glaze, smoked chilli	£6
Braised Welsh beef brioche, chilli emulsion, Gorwydd Caerphilly Cheese	£7.50
Slow-cooked garlic & lemon boneless chicken wings, sautéed spring onions (gf/df-o)	£5
Seared scallop, creamy potato purée, smoked pancetta, chicken jus (gf/df-o)	£6
Iberian sliced ham, crystal-style bread, fresh grated tomato, arbequina oil (df) (gf-o)	£12.50
Welsh artisan cheese and charcuterie selection (gf-o)(v-o)	£16
<i>Served with brioche, olive oil bread, grapes, olives, walnut, house chutney - (Ideal for sharing)</i>	
Cheeses	Charcuterie
Gordwydd Caerphilly – Trethowen Brothers	Sliced wild boar & pork salami – Trealy Farm
Saval – Caws Teifi	Fennel & chilli snack salami – Trealy Farm
Perl Las – Caws Cenarth	
Black Bomber Cheddar – Snowdonia	
Dessert	
Basque cheesecake made with Welsh sheep cured cheese & berries compote (gf)(v)	£5.50



(v) vegetarian (ve) vegan (-o) option available (gf) gluten free (df) dairy free
We can adapt most dishes to suit dietary requirements. Please inform us of any allergies.