



SMALL PLATES

Flatbread, Balsamic & Oil 470 kcal (vg)	6.50
Crispy Cauliflower Bites (v) Curry mayo 568 kcal	9.25
Buttermilk Chicken Tenders  حلال Curry mayo, kimchi, cucumber, spring onion, shichimi sesame seasoning 1138 kcal	10.50
Crispy Prawns Garlic aioli, chilli, lime 274 kcal	9.25
Burrata (v) (gf) Fresh cherry tomatoes, hot honey, balsamic glaze, rocket 303 kcal	10.75
Crispy Gyoza Ginger and soy dressing. Choose: Chicken 484 kcal Veggie 528 kcal (vg)	9.50

SHARERS

House-Fried Nachos (v) (gf) 12.00 Grated cheese, cheese sauce, mango lime habernero sauce, tomato salsa, crushed avocado, sour cream, jalapeño, coriander, chilli flakes 1601 kcal
Mezze Plate (v) 16.50 Olives, Moroccan-style houmous, feta, falafel, tabbouleh, labneh, pickled shallots, pomegranate seeds, basil oil, paprika, dill, flatbread 1287 kcal
<i>Go solo and make it a small plate</i> 674 kcal 8.25

BRUNCH

Classic English Brunch 16.75 Cumberland sausages, rashers of streaky bacon, black pudding, garlic and herb mushrooms, baked beans, skin-on fries, toast, fried eggs 1227 kcal or scrambled eggs 1132 kcal
Middle Eastern Eggs (v) 13.50 Poached eggs, shiitake mushrooms, creamy labneh, kale, cherry tomatoes, pickled shallots, chilli oil, Middle Eastern spices, flatbread 999 kcal
Moroccan Plate (v) 16.50 Honey-grilled halloumi, poached eggs, spicy tomato chickpeas, labneh, baby spinach, toasted bloomer bread 992 kcal <i>Also available with GF toast</i> 1115 kcal (v) (gf)

IN A HURRY? Let us know and we'll make sure you're eating within 15 minutes or less

MAIN PLATES

Fish & Chips 17.50

Fish fillet* in tempura batter, skin-on fries, minted mushy peas, shallot tartar sauce, curry sauce, lemon 714 kcal

Moroccan Chicken Skewers 16.00

Chicken marinated in harissa, ras el hanout and za'atar, tabbouleh, salad, fresh herb chermoula 762 kcal

Seafood Linguine 16.00

Prawns, calamari, butternut squash, cherry tomatoes, garlic butter, lemon zest 933 kcal

Salmon Fillet* & Vegetables 18.75

Smashed cucumber, Tenderstem® broccoli, cherry tomatoes, roasted butternut squash, pickled shallots, shichimi sesame seasoning, basil oil, Moroccan houmous, lemon 889 kcal

Lentil & Grain Salad (vg) 13.50

Tabbouleh, crispy fried cauliflower, roasted red peppers, butternut squash, pickled shallots, pomegranate, mixed leaves, agave and mustard dressing 304 kcal

Add poached salmon +227 kcal 4.50

Add buttermilk chicken tenders +350 kcal 3.00

Add feta +69 kcal (v) 2.50

Crispy Duck Salad 17.00

Hoisin-coated crispy shredded duck, smashed cucumber, pickled shallots, Asian slaw, roasted red peppers, spring onion, mint, ginger and soy dressing, fresh chilli, lime, shichimi sesame seasoning

BURGERS

All served with skin-on fries 333 kcal (vg)

or salad 153 kcal (vg)

Upgrade to truffle fries 534 kcal (v) | 1.00

Country Beef Burger 17.00

Beef patty, streaky bacon, cheddar cheese, hedgerow chutney, pickles 798 kcal

Spicy Crispy Chicken Burger 16.00

Buttermilk chicken tenders, curry mayo, mango lime habanero salsa, kimchi, coriander, spring onion, shichimi sesame seasoning 851 kcal

Spiced Veggie Burger (v) 15.50

Chickpea and vegetable patty, roasted red peppers, vegan mayo, Applewood Vegan® cheddar, hedgerow chutney 929 kcal

PIZZAS

Hot Calabrese 16.75

Spicy n'duja sausage, roasted red peppers, mozzarella, burrata, hot honey 1465 kcal

Classic Margherita (v) 14.50

Mozzarella, burrata, fresh basil 1375 kcal

Mediterranean (v) 16.00

Olives, roasted red peppers, spinach, basil, mozzarella, burrata, goats cheese, rocket 1474 kcal

Burrata & Prosciutto 16.75

Prosciutto, whole burrata, mozzarella 1604 kcal

Spicy Chicken 17.25

Buttermilk chicken tenders, mango lime habanero sauce, roasted red peppers, coriander, spring onion, shichimi sesame seasoning, mozzarella 1885 kcal

SIDES

Skin-on Fries 333 kcal (vg) (gf) 4.50

Truffle Fries 551 kcal (v) (gf) 5.50

Truffle infused oil, grated hard cheese

Pan-Fried Broccoli & Chilli 220 kcal (vg) 4.25

Dressed Side Salad 151 kcal (vg) 4.50

Mixed salad leaves, tabbouleh, agave and mustard dressing

Asian Slaw 263 kcal (vg) 4.25

Red cabbage, carrots, savoy cabbage, mooli, red onion, soy and ginger dressing

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(v) = vegetarian. These products do not contain any meat or fish. (vg) = vegan. These dishes are made from ingredients that do not contain any animal products. (gf) = no gluten. These dishes are made with products which do not contain gluten as an ingredient. (حلال) = halal: The chicken breast used in these dishes is certified halal. However we do not have dedicated preparation or cooking areas in our kitchens for vegetarian, vegan, non-gluten or halal food. Not all ingredients are shown in the dish descriptions. All dishes on this menu are subject to ingredient availability. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. For full details visit <https://tkmenus.com/wildolive>. We are happy to provide you with allergen guidelines for all our menu items. *Fish products may contain small bones Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website. All prices are in Pounds Sterling. | 0425