




## SMALL PLATES

<b>Flatbread, Balsamic &amp; Oil</b> 470 kcal <b>(vg)</b>	<b>6.50</b>
<b>Crispy Cauliflower Bites (v)</b> Curry mayo 568 kcal	<b>9.25</b>
<b>Buttermilk Chicken Tenders</b>  <b>حلال</b> Curry mayo, kimchi, cucumber, spring onion, shichimi sesame seasoning 1045 kcal	<b>10.75</b>
<b>Crispy Prawns</b> Garlic aioli, chilli, lime 334 kcal	<b>9.25</b>
<b>Burrata (v) (ng)</b> Fresh cherry tomatoes, hot honey, balsamic glaze, rocket 303 kcal	<b>10.75</b>
<b>Crispy Gyoza</b> Ginger and soy dressing. Choose: Chicken 484 kcal   Veggie 460 kcal <b>(vg)</b>	<b>9.50</b>

## SHARERS

<b>House-Fried Nachos (v) (ng)   12.00</b> Grated cheese, cheese sauce, mango lime habernero sauce, tomato salsa, crushed avocado, sour cream, jalapeño, coriander, chilli flakes 1601 kcal
<b>Mezze Plate (v)   16.50</b> Olives, Moroccan-style houmous, feta, falafel, tabbouleh, labneh, pickled shallots, pomegranate seeds, basil oil, paprika, dill, flatbread 1365 kcal
<i>Go solo and make it a small plate</i> 713 kcal <b>8.25</b>

## BRUNCH

<b>Classic English Brunch   17.50</b> 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
<b>Middle Eastern Eggs (v)   13.75</b> Poached eggs, shiitake mushrooms, creamy labneh, kale, cherry tomatoes, pickled shallots, chilli oil, Middle Eastern spices, flatbread 999 kcal
<b>Moroccan Plate (v)   16.75</b> Honey-grilled halloumi, poached eggs, spicy tomato chickpeas, labneh, baby spinach, toasted bloomer bread 824 kcal <i>Also available with GF toast</i> 948 kcal <b>(v) (ng)</b>

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

## MAIN PLATES

### Fish & Chips 18.00

Fish fillet\* in tempura batter, skin-on fries, minted mushy peas, shallot tartar sauce, curry sauce, lemon 765 kcal

### Moroccan Chicken Skewers 16.00

Chicken marinated in harissa and ras el hanout, tabbouleh, salad, fresh herb chermoula 710 kcal

### Seafood Linguine 16.50

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

### Salmon Fillet\* & Vegetables 19.00

Smashed cucumber, Tenderstem® broccoli, cherry tomatoes, roasted butternut squash, pickled shallots, shichimi sesame seasoning, basil oil, Moroccan houmous, lemon 812 kcal

### Lentil & Grain Salad (vg) 14.00

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 +246 kcal 3.00

### Add feta +93 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 635 kcal

## 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 18.00

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

### Spicy Crispy Chicken Burger 17.00

Buttermilk chicken tenders, curry mayo, mango lime habanero salsa, kimchi, coriander, spring onion, shichimi sesame seasoning 694 kcal

### Spiced Veggie Burger (v) 16.00

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

## PIZZAS

### Calabrese 16.75

Spicy n'duja sausage, roasted red peppers, mozzarella, burrata, hot honey 1237 kcal

### Classic Margherita (v) 14.50

Mozzarella, burrata, fresh basil 1100 kcal

### Mediterranean (v) 16.00

Olives, roasted red peppers, spinach, basil, mozzarella, burrata, goats cheese, rocket 1200 kcal

### Burrata & Prosciutto 16.75

Prosciutto, whole burrata, mozzarella 1327 kcal

### Spicy Chicken 17.25

Buttermilk chicken tenders, mango lime habanero sauce, roasted red peppers, coriander, spring onion, shichimi sesame seasoning, mozzarella 1412 kcal

## SIDES

### Skin-on Fries 333 kcal (vg) (ng) 4.75

### Truffle Fries 551 kcal (v) (ng) 5.75

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

## GO CONTACTLESS

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(v) Vegetarian. (vg) Vegan. (ng) Made with ingredients that do not intentionally contain gluten. + May contain small fish bones

The chicken used on this menu is from halal certified sources and stunned before slaughter. No alcohol-containing ingredients are used in these dishes.

If you have any food allergies or intolerances please speak to a member of the team before you order, and ask to see our interactive allergen guide with the 14 legally defined allergens. We take every care to prevent cross-contamination but can't guarantee your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. Menu descriptions don't list all ingredients, and recipes are subject to change. Adults need around 2000 kcal per day. For full allergen and nutritional information visit [tkmenus.com/wildolive](http://tkmenus.com/wildolive). Prices stated are GBP and include VAT at the current rate. All major credit cards and currencies accepted.

Gratuities are discretionary and distributed 100% to our team. We welcome your feedback - email: [guestexperience@trgplc.com](mailto:guestexperience@trgplc.com) or post: trgc, 5-7 Marshalsea Road, London, SE1 1EP [www.trgconcessions.co.uk](http://www.trgconcessions.co.uk) | 1125