



SMALL PLATES

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

SHARERS

House-Fried Nachos	(v)	(ng)	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			1365 kcal
<i>Go solo and make it a small plate</i>			8.25

BRUNCH

Classic English Brunch | 17.50

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) | 13.75

Poached eggs, shiitake mushrooms, creamy labneh, kale, cherry tomatoes, pickled shallots, chilli oil, Middle Eastern spices, flatbread 999 kcal

Moroccan Plate (v) | 16.75

Honey-grilled halloumi, poached eggs, spicy tomato chickpeas, labneh, baby spinach, toasted bloomer bread 824 kcal
Also available with GF toast 948 kcal (v) (ng)

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	Lentil & Grain Salad (vg)	14.00
Fish fillet ⁺ in tempura batter, skin-on fries, minted mushy peas, shallot tartar sauce, curry sauce, lemon 765 kcal		Tabbouleh, crispy fried cauliflower, roasted red peppers, butternut squash, pickled shallots, pomegranate, mixed leaves, agave and mustard dressing 304 kcal	
Moroccan Chicken Skewers	16.00	Add poached salmon +227 kcal	4.50
Chicken marinated in harissa and ras el hanout, tabbouleh, salad, fresh herb chermoula 710 kcal		Add buttermilk chicken tenders +246 kcal 	3.00
Seafood Linguine	16.50	Add feta +93 kcal (v)	2.50
Prawns, calamari, butternut squash, cherry tomatoes, garlic butter, lemon zest 933 kcal		Crispy Duck Salad	17.00
Salmon Fillet⁺ & Vegetables	19.00	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	
Smashed cucumber, Tenderstem® broccoli, cherry tomatoes, roasted butternut squash, pickled shallots, shichimi sesame seasoning, basil oil, Moroccan houmous, lemon 812 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	

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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. 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 or post: trgc, 5-7 Marshalsea Road, London, SE1 1EP www.trgconcessions.co.uk I 1125