# Olive & Ember

*bistro · dinner menu · autumn 2026*

## STARTERS

**Charred bread** 7
*sourdough, whipped olive butter, sea salt*

**Burrata** 14
*roasted peaches, basil, toasted hazelnuts*

**Ember-roasted carrots** 11
*harissa yogurt, dukkah, mint*

**Crispy squid** 13
*lemon aioli, pickled chili*

**Soup of the day** 9
*ask your server*

## SALADS

**Little gem** 12
*buttermilk dressing, radish, herbs*

**Farro and beet** 13
*goat cheese, walnuts, orange*

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## MAINS

**Wood-fired half chicken** — 26
*salsa verde, crushed potatoes*

**Hanger steak** — 32
*chimichurri, fries, watercress*

**Grilled trout** — 28
*brown butter, capers, green beans*

**Mushroom orzo** — 22
*parmesan, thyme, crispy shallots*

**Lamb meatballs** — 24
*tomato, feta, flatbread*

## DESSERTS

**Olive oil cake** — 9
*citrus, crème fraîche*

**Dark chocolate pot** — 10
*sea salt, shortbread*

**Affogato** — 7
*vanilla gelato, espresso*