

Why not Take Ollie’s Home With You...

At Ollie’s Restaurant, we don’t just serve the finest high-end dry-aged grass-fed beef — we also offer it for you to take home and cook yourself. Whether you’re hosting a dinner party or firing up the grill for a barbecue, we’ll cut your steaks to your exact preference, ready to impress your guests. Priced per gram / Expertly butchered to order / Perfect for any occasion

Ask your server today about taking Ollie’s home.

STARTERS

Artichoke & Braised Butter Beans

Served with harissa and goats curd. £9.95

Chicken & Pancetta Terrine

Accompanied by date jelly and toasted brioche. £11.95

Trofie Liguri

Tossed in a rich truffle cream sauce. £9.95

Crab Au Gratin

Gratin with Thermidor sauce, served with a petite baguette. £13.95

Crispy Beef

With hoisin sauce, sesame, chilli, and spring onion. £9.95

Half-Shell Roasted Scallops

Topped with garlic butter, white wine, and panko breadcrumbs. £16.00

Classic Prawn Cocktail

Served with a tangy Marie Rose sauce & crispy prawn. £11.95

Thursday Steak Night

2 Dry-Aged 7oz Sirloin Steaks

Served with OLLIE’s chips & a choice of sauce:

Peppercorn, Béarnaise, Red Wine Jus, or Blue Cheese.

Plus, a bottle of house wine.

£48

OLLIE’S

NIBBLES

Soft shell crab / Singapore sauce £8.95

Monkfish bites / black garlic mayo £6.95

Bread board / black garlic butter / harissa apricot £7.95

Maldon oysters / vermouth & sherry vinaigrette £3.95 each

Olives £4.95

Dry-Aged Grass-Fed Beef

Our locally sourced, grass-fed beef is dry-aged and prepared in-house, supporting local farmers. Expertly butchered by Oliver and aged in our custom dry-aging cabinets to enhance flavour, tenderness, and depth.

Ribeye (7oz) £34.00

Rib-eye is fast becoming one of the most popular steaks around thanks to its incredibly rich, beefy flavour

Sirloin (7oz) £29.95

This is a great all-rounder that is lean, tender, flavoursome and juicy

Fillet (7oz) £39.00

Fillet (10oz) £50.00

Still regarded as the king of all steaks, fillet is a prime cut and incredibly tender

Served with OLLIE’s chips & a choice of sauce  
(Peppercorn / Béarnaise / Red Wine Jus / Blue Cheese sauce )

Sharing cuts for 2 people

Chateaubriand (17 oz) £85.00

Chateaubriand promises an incredibly tender filet mignon cut from the thickest part of the beef tenderloin

Tomahawk (35 oz) £85.00

One of the most visually impressive steaks money can buy. An incredibly marbled chunk of tender ribeye served on the bone

Porterhouse (31 oz) £85.00

Thick and full of flavour, served on the bone - a real treat! Like a T Bone but thicker & bigger

All the sharing cuts are served sliced with seasonal vegetables of the day,  
OLLIE’s chips & a choice of 2 sauces  
(Peppercorn / Béarnaise / Red Wine Jus / Blue Cheese sauce)

Lunch Special: Enjoy 2 courses for just £25 (Friday & Saturday).

Don’t miss our Bit on the Side — cocktails & live music

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

THE EARLY MEAT CLUB  
Wednesday–Friday | 5pm–7pm  
Chateaubriand (17oz) + 2 Glasses of Wine  
£60

Served sliced with OLLIE’s chips & 2 sauces of your choice.  
Includes two 125ml glasses of house red, white wine, or soft drinks.

Order before 7pm.

MAINS

Wild Boar-Filled Ravioli

Stuffed with wild boar, drizzled in a sage & rich Chianti red wine sauce. £18.95

Venison Sausages

Venison sausages, served with a luxurious bourguignon jus and mashed potatoes. £18.95

Pan-Seared Salmon

Pan seared salmon, paired with courgette and dill purée, and accompanied by tender pak choi. £22.00

Tomato & Burrata Ravioli

Fresh tomato and creamy burrata encased in ravioli, tossed in a vibrant courgette and dill sauce. £17.95

Venison Loin (served pink)

Succulent venison loin, served pink, with a golden crispy potato and onion rosti, topped with a wild boar ravioli for extra indulgence. £30

SIDES

Caesar Salad

Crisp baby gem with creamy dressing and crunchy croutons. £6.00

Potato Tots

Golden, crispy, and perfectly seasoned. £5.00

Seasonal Vegetables

Fresh and lightly seasoned. £5.00

Chips

OLLIE’s well known chunky chips £5.00

BBQ Corn on the Cob

Grilled and glazed with sesame, soy, and a kick of chili. £8.00

Golden Crispy Potato & Onion Rosti

Crisp and golden on the outside, soft and fluffy inside. £5.00