

# *Olivier's*

## To Start

Our kitchen's Soup

Traditional Prawn Cocktail with Buttered Brown Bread

Chicken Liver Pate with Toasted Brioche & Spiced Plum Chutney

Tomato and Mozzarella Salad, Balsamic Vinegar

Homemade Maryland Crab Cakes served with a tangy Lemon & Tartare Sauce  
(£2 Supplement)

## Main Course

Pan Seared Seabass Nicoise Salad

Pan Fried Chicken Breast, Garlic Mushrooms and Fries

8oz\* Flat Iron Steak, Vine Tomatoes and Fries

10oz\* Sirloin Steak with Vine Tomatoes, Watercress, Fries and a choice of Sauce  
(£7 Supplement)

Strozzapretti Pasta with Green Beans and Pesto

## Desserts

Deep Filled New York Cheesecake with Caramel Sauce & Almond Cream

Sticky Toffee Pudding with Vanilla Ice Cream

Selection of Ice Creams or Sorbets in a Brandy Snap Basket

Vanilla Crème Brulee with Shortbread Biscuit

British Cheese Selection with Crackers and Pear Chutney  
(£2 Supplement)

*£25 per person*

Sides £3.25 each

French Fries, Rosemary Roasted New Potatoes, Mash,  
Tomato and Basil Salad, Leaf Spinach, Mixed Dressed Salad  
Green Beans, Mixed Seasonal Vegetables

# Olivier's

Olivier's Restaurant and Bar is named after the world famous actor Sir Laurence Olivier. Olivier is renowned for his performances of Shakespear's 'Henry V', 'Richard III' and 'Hamlet'.

This great actor spent much time in Liverpool in the 1950s when he performed in the Royal Court Theatre just across the street from The Marriott Hotel, Liverpool City Centre. John Osbourne who was the Author of 'Look Back in Anger' wrote a play for Olivier called 'The Entertainer', which centred on a washed-up comedian called Archie Rice. This play opened at the Royal Court in April 1957 and Olivier performed there until September of the same year when the production was then moved to the London West-end. Olivier received his fifth Best Actor Academy Award nomination for his role in 'The Entertainer'

## To Start

<b>Tomato &amp; Basil Soup</b>	<b>£5.25</b>
Freshly made in house and served with Crusty Bread	
<b>Our Kitchen's Soup</b>	<b>£5.25</b>
Chef's choice of Soup, freshly made in house and served with Crusty Bread	
<b>Maryland Crab Cakes</b>	<b>£9.75</b>
Homemade Crab Cakes served with a tangy Lemon & Tartare Sauce	
<b>Prawn Cocktail</b>	<b>£7.50</b>
Traditional Prawn Cocktail served with Buttered Brown Bread	
<b>Oak-Smoked Scottish Salmon</b>	<b>£9.50</b>
Served with Lemon & Cracked Black Pepper	
<b>Potted Duck</b>	<b>£7.25</b>
Warm Shredded Duck Meat with Sourdough Toast & Chutney	
<b>Smoked Haddock Fishcakes</b>	<b>£9.00</b>
Homemade Crispy Fishcakes with a Warm Tartare Dressing	
<b>Chicken Liver Pate</b>	<b>£7.50</b>
Served with Melba Toast & Spiced Plum Chutney	

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our associates for assistance when selecting menu items.

Prices shown are inclusive of VAT at the current rate.

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## Salads

<b>Caesar Salad</b>	sml £5.25 lge £8.50
Romaine Lettuce, Shaved Parmesan & Garlic Croutons in a Traditional Caesar Dressing	
<b>Char-Grilled Chicken Caesar</b>	sml £6.75 lge £11.50
A traditional Caesar Salad, topped with Char-Grilled Chicken	
<b>Garlic King Prawn Caesar</b>	sml £6.75 lge £11.50
A traditional Caesar Salad, topped with Garlic King Prawns	
<b>Cobb Salad</b>	sml £6.75 lge £11.50
With Chicken, Bacon, Avocado, Egg, Blue Cheese & Tomato	
<b>Beetroot, Goats Cheese &amp; Lentil Salad</b>	sml £6.75 lge £11.50
Baby Leaves in a Lemon & Mustard Dressing, with Fresh Beetroot, Goats Cheese & Lentils	
<b>Chicken, Bacon &amp; Mange Tout Salad</b>	sml £6.75 lge £11.50
Served warm with Mixed Salad & a Balsamic Dressing	
<b>Tomato &amp; Mozzarella Salad</b>	£7.50
Plum Tomatoes & Buffalo Mozzarella with Pesto & Balsamic Dressing	

## Pasta

<b>Wild Mushroom Cannelloni</b>	£11.00
Cannelloni stuffed with Wild Mushroom Duxelle, Topped with White Sauce & Parmesan	
<b>Courgette &amp; Scallop Tagliolini</b>	£14.50
Tagliolini, topped with sauteed Courgettes and Scallops in a White Wine Cream Sauce	
<b>Chicken, Pesto &amp; Green-bean Strozzapretti</b>	£13.50
Strozzapretti pasta in Homemade Pesto, topped with Sauteed Chicken and Green-beans	

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## Main Courses

<b>Marriott Burger</b>	<b>£11.25</b>
8oz* Prime Beef Burger on a Soft Bap, topped with Cheddar Cheese & Smoked Streaky Bacon. Served with Red Onion, Gherkin, Salad & Fries	
<b>Homemade Fish Pie</b>	<b>£12.00</b>
Prawns, Salmon Fillet & Haddock, in a Rich Sauce topped with Creamy Mashed Potato	
<b>Grilled Seabass</b>	<b>£15.00</b>
With warm Nicoise Salad & Caper Dressing	
<b>Salt &amp; Chilli Crusted Salmon</b>	<b>£15.95</b>
With Spring Greens & Soy Chilli Sauce	
<b>Sausage &amp; Mash</b>	<b>£11.95</b>
With Onion Gravy	
<b>Pan-fried Chicken</b>	<b>£13.50</b>
With Garlic Mushrooms & Fries	
<b>Braised Lamb Shank</b>	<b>£16.00</b>
With Mashed Potato & Spring Greens	

## Grilled Steaks

Our steaks are dry-aged to ensure they are as succulent & juicy as possible when they reach your table.

We simply char-grill the steak to order, & serve with vine tomatoes, watercress & fries.

Each steak is accompanied by your choice of peppercorn or bearnaise sauce with our compliments.

<b>12oz* Rib-Eye Steak on the bone</b>	<b>£22.95</b>
<b>10oz* Prime Sirloin Steak</b>	<b>£22.95</b>
<b>8oz* Flat Iron Steak - with Garlic Mushrooms</b>	<b>£14.95</b>

### Sides £3.25 each

French Fries, Rosemary Roasted New Potatoes, Mash,  
Tomato and Basil Salad, Leaf Spinach, Mixed Dressed Salad  
Green Beans, Mixed Seasonal Vegetables

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## Desserts

<b>Hot Chocolate Fondant</b> With Vanilla Ice Cream	<b>£5.95</b>
<b>Lemon Tart</b> With Raspberry Coulis & Clotted Cream	<b>£5.95</b>
<b>Crème Brulee</b> With Homemade Shortbread	<b>£5.95</b>
<b>Sticky Toffee Pudding</b> Served with Clotted Cream or Vanilla Ice Cream	<b>£5.95</b>
<b>Deep-Filled New York Cheesecake</b> With Caramel Sauce & Almond Cream	<b>£5.95</b>
<b>Selection of Ice Creams &amp; Sorbets</b> Served in a Brandy Snap Basket	<b>£4.95</b>
<b>British Cheese Selection</b> With Crackers & Pear Chutney	<b>£7.95</b>

## Coffee & Liqueurs

<b>Coffee, Tea or Hot Chocolate</b> Coffee the way you like it, a choice of Teas & Infusions or fine French Drinking Chocolate	<b>£3.25</b>
<b>Liqueur Coffee</b>	<b>£5.00</b>

**Irish Coffee** - Jameson's  
**Highland Coffee** - Famous Grouse  
**Jamaican Coffee** - Captain Morgan's  
**French Coffee** - Courvoisier VS  
**Calypso Coffee** - Tia Maria  
**Seville Coffee** - Cointreau  
**Bailey's Coffee** - Bailey's Irish Cream

**Liqueurs & Cognac**

**from  
£3.00**

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

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**Tomato and Mozzarella Salad, Balsamic Vinegar**

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