

À La Carte (please note that our menus are always changing)

Starters

Salad of lightly smoked baby beetroots, goats cheese dressing, hazelnut & tarragon pesto (v)
£8

Wild bream ceviche, pickled lime, red onion, Arbequina olive oil & oyster mayonnaise
£9

“Ajo Blanco” chilled almond soup, crab, mango & white grapes
£8

Isle of Wight tomato salad, melon, goats curd & basil pesto (v)
£8

Flame grilled mackerel satay, pickled Thai shallots, kimchi, burnt cucumber & ponzu jelly
£9

Mains

Pan fried fillet of plaice, steamed courgette flower, scallop & prawn mousse, buttered garden courgettes & caviar
£23

Wild mushroom, artichoke and hazelnut cannelloni, roasted turnips, parsley mayonnaise & parmesan cream sauce
£19.50

Roast loin of pork, rainbow chard, stuffed trotter, girolles & gooseberries
£23

Poached fillet of bream, Chinese spinach, shimeji mushrooms, salted plums & Thai spiced mussel broth
£23

Spiced roasted carrots, carrot & anise puree, vegetable pakora, carrot & red lentil chutney & coriander yoghurt (v)
£17.50

Roast breast of duck, red wine dried figs, broccoli, pickled turnips, bok choy & tamarind sauce
£24

10oz 40-day aged Dorset Aberdeen Angus sirloin, triple cooked chips & mixed leaf salad
£26

Sides

Triple cooked chips (v)
£4

Boiled Jersey Royal potatoes, broad beans & mint (v)
£4

The Ollerod home grown green salad (v)
£3.50

Fried broccoli, pine nuts, lemon & red chilli (v)
£4

Desserts

Peanut parfait, toasted marshmallows,
cacao sorbet & chocolate sauce
£8

Eton mess, strawberries macerated in
lime syrup, vanilla cream, meringue &
strawberry sorbet
£7.50

Poached peach, biscotti, raspberries & lemon
thyme ice cream
£7

Selection of Dorset cheeses, sourdough crackers
& homemade beetroot chutney
£9.50

“Affogato”, vanilla ice cream with a shot
of espresso
£4.50

*Add a splash of something delicious – we recommend
Conker Cold Brew!*
£3.00

No space for a dessert...?

Try a **White Cow** (white chocolate heaven
in a cocktail!) or an **Espresso Martini**
both with the amazing Black Cow Vodka
£9

Small Plates (please note that our menus are always changing)

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Whole grilled giant prawns in the shell & saffron aioli
£7.50 / £15

Mozzarella arancini, pesto & tomato sauce (v)
£5

Whole baked Camembert, sliced meats, pickles & grissini
£14

“Ajo Blanco” chilled almond soup, crab, mango & white grapes
£8

Char siu pork belly Bao, pickled red onion, peanuts & fried shallots
£6

Flame grilled mackerel satay, pickled Thai shallots, kimchi, burnt cucumber & ponzu jelly
£9

Salad of octopus “escabeche”, orange, fennel & aioli
£8

Isle of Wight tomato salad, melon, goat’s curd & basil pesto (v)
£8

Middle Eastern spiced lamb shoulder, hummus, yoghurt & pomegranate
£12

Snacks

Serrano ham croquettes
£5

Prawn & garlic chive fritters, Sriracha mayonnaise
£6

Boiled Jersey royal potatoes, broad beans & mint (v)
£4

Fried broccoli, pine nuts, lemon & red chilli (v)
£4

Triple cooked chips (v)
£4

Nocellara de Belice olives, lemon & garlic (v)
£3.50

Something Sweet

Eton mess, English strawberries, vanilla cream, meringue & strawberry sorbet
£7.50

Selection of Dorset cheeses, homemade beetroot chutney & sourdough crackers
£8.50

Affogato
£4.50