

À La Carte

Starters

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

Roast Norfolk quail, charred broccoli stems, chicken liver parfait, plum sauce & sesame & ginger dressing
£10.50

White bean soup, apple & chorizo dressing, sour dough croutons
£8

Salad of celeriac & roasted Jerusalem artichokes, mushroom & hazelnut pesto, celeriac & truffle mousse (v)
£9

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

Mains

Pan fried fillet of cod, Thai spiced butternut puree, peanut & shrimp jam, salt & pepper prawns & citrus dressing
£24

Wild mushroom, artichoke & hazelnut cannelloni, roasted turnips, parsley mayonnaise & 'Parmesan' cream sauce (v)
£19.50

Roast suckling pig, black pudding purée, crushed carrot & swede, potato fondant, rainbow chard & pickled apple
£24.50

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 grey-legged partridge, celeriac choucroute, celeriac puree, roast turnips, bacon, pickled elderberries
£21

Roasted local venison, squash puree, roasted squash, beetroot, chard, sloe gin sauce
£25

Sides

Triple cooked chips (v)
£4

Boiled Ratte potatoes with mint (v)
£4

The Ollerod green salad (v)
£3.50

Grilled purple sprouting broccoli with garlic, chilli, ginger & sesame
£4

Desserts

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

Walnut & polenta cake, bay leaf
panna cotta, blackberries, candied walnuts
& apple sorbet
£8

Salad of fresh black figs, poached plums,
praline biscuit, candied fennel
& mascarpone sorbet
£8.50

Selection of cheeses, sourdough crackers
& homemade 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

Dessert Cocktails

No space for a dessert...?

White Cow
White chocolate heaven in a cocktail!
£9

Espresso Martini
*Black Cow Vodka, Extract Espresso
& maple syrup*
£9

Lemon Cheese Cake
*Pineapple juice, Frangelico,
Black Cow Vodka & lemon juice*
£9

Godfather
*Monkey Shoulder blended Scotch
& Amaretto*
£9

Dessert Wines

Dr Loosen Wehlener Sonnenuhr Riesling
Auslese Mosel, 2015, 178ml bottle
£29 bottle

Tokaji Aszu 5 Puttonyos, Tokajbor-Bene
Pincészet, 2005, 500ml bottle
£10.50 75ml
£60 bottle

Ruffino Serelle Vinsanto del
Chianti Classico, 2010, 375ml bottle
£9 75ml
£45 bottle

Château Belingard Monbazillac,
Bergerac, France 375ml
£6.5 75ml
£26 bottle