



the  
**ollerod**

### *Starters*

Char grilled Wye valley asparagus, shiraae dressing, puffed rice,  
sesame & wasabi mayonnaise (vg)  
£8

Roast Norfolk quail, quail eggs, charred broccoli stems, chicken  
liver parfait, plum sauce & sesame ginger dressing  
£12

Isle of Wight tomato salad, sesame, avocado, shiro white soy sauce & tomato dashi,  
basil & cucumber sorbet (v)  
£9.50

Tartar of yellow fin tuna, foie gras ponzu dressing, pickled white radish & wasabi  
ice cream  
£12

### *Mains*

Roast loin of cod, foraged sea herbs, bulgur wheat,  
brown shrimp, lemon & bergamot  
£24.50

Ricotta & spinach agnolotti, new season peas & broad beans,  
morels & "parmesan" cream (v)  
£19.50

Roast loin of Jurassic coast lamb, confit aubergine, wild garlic,  
sweetbread & monks beard  
£25

Roast breast of Creedy Carver duck, with caramelised endive,  
mashed potato & tamarind sauce  
£25

### *Sides*

£4

Triple cooked chips (v)

Boiled Jersey Royal potatoes with mint & capers (v)

The Ollerod green salad (v)

Grilled purple sprouting broccoli, garlic, chilli, ginger & sesame (v)

### *Desserts*

Lychee panna cotta, mango mousse, poached pineapple  
& coconut sorbet  
£8.50

Bitter chocolate delice, cocoa nib ice cream, raspberries & chocolate tuille  
£8.50

Baked vanilla yogurt, poached Yorkshire rhubarb, praline biscuit  
& blood orange sorbet  
£7.50

Strawberry & bergamot parfait, cheddar valley strawberries,  
black sesame & liquorice ice cream  
£8.50

Selection of cheeses, sourdough crackers & homemade chutney  
£12

"Affogato", a scoop of homemade vanilla ice cream  
with a shot of espresso  
£4.50

*Why not add a shot of something delicious from the bar?*

**No space for a dessert...?**

*Turnover and have a look at our dessert cocktails ☺*

(v) Vegetarian. A vegan menu is available. (df) Dairy free

A discretionary 10% service charge is added to all bills which is distributed between the team

Allergen Advice: Please inform a member of the team of any allergies or dietary requirements.

Please be aware that all 14 allergens are used in the kitchen and are present in the hotel, including peanuts, sesame seeds & tree nuts .

Whilst we cannot guarantee zero cross contamination, we assure you that we will do our utmost to avoid it.



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*Dessert Cocktails*

*(we can make any cocktail you fancy if we have the ingredients – just ask!)*

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

*Driving...*

The Ollerod Chocolate Crush

'Hot Chocolate', Seedlip spice & cream

£7

*Dessert Wines*

Dr Loosen Wehlener Sonnenuhr Riesling Auslese Mosel, 2015

178ml bottle

£29 bottle

Château Belingard Monbazillac, Bergerac, France

375ml bottle

£6.5 75ml

£26 bottle

Clos Dady, Sauternes, Bordeaux, France 2014

375ml bottle

£10.50 75ml

£52 bottle

Tokaji Aszu 5 Puttonyos, Tokajbor-Bene Pincészet, 2005

500ml bottle

£10.50 75ml

£60 bottle

Recioto della Valpolicella DOC, Bretania, Italy 2015

500ml bottle

£12 75ml

£83 bottle

Liberty Fields Dessert Cider, Liberty Farm, Dorset, 2016

345ml

£6.50 75ml

£28 bottle