



the ollerod

(please note this menu may change on the day)

Small Plates

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

Wild mushroom & black truffle arancini (v)
£5

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

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

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

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

Snacks

Serrano ham croquettes
£5

Prawn & garlic chive fritters, Sriracha mayonnaise
£6

Boiled Ratte potatoes with mint (v)
£4

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

Triple cooked chips (v)
£4

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

Something Sweet

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

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

(v) Vegetarian (ve) vegan

A discretionary 10% service charge is added to all bills

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