

## Starters

Salad of roasted artichoke, “parmesan” crisp, mushroom  
& hazelnut pesto (v)  
£8

Beef tea, oxtail & sweet potato dumplings,  
spring onion & pickled ginger  
£8.50

Lightly smoked eel glazed in sweet soy, miso cured beetroot,  
daikon & horseradish puree, & seaweed oil  
£9

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

## Mains

Confit fillet of Cornish cod, sea vegetables, clams, seaweed gnocchi  
& avruga ‘caviar’ cream sauce  
£26

Cannelloni of wild mushroom, spinach & ricotta, artichoke puree,  
lovage mayo, soy & seaweed jelly & “parmesan” (v)  
£21

Roast breast of Creedy Carver duck, miso cured endive,  
wasabi mash & barbeque duck hearts  
£27

Roast haunch of venison, roasted squash, garden kale, mushrooms  
& smoked chocolate sauce  
£27

Whole barbequed fish of the day, charred lemon, mixed leaf salad  
& new potatoes *or* chips  
£ market price

## Sides

£4

Triple cooked chips (v)

Boiled Cornish new potatoes with mint & capers (v)

The Ollerod green salad (v)

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

## Desserts

Warm treacle tart, mascarpone & marmalade ice cream  
£8

Bitter chocolate delice, cacao nib ice cream, mandarin  
& chocolate tuille  
£8.50

Passion fruit cheesecake, blood orange salad, poached rhubarb,  
praline biscuit & blood orange ice cream  
£8.50

Set lemon custard, burnt meringues, bergamot curd  
& lemon yoghurt sorbet  
£8.50

Selection of cheeses, sourdough crackers & homemade chutney  
£12

“Affogato”, a scoop of homemade vanilla ice cream  
with a shot of espresso  
£5

*Add a shot of Frangelico?*

**No space for a pudd...? Turn over to see our dessert cocktails ☺**



the **ollerod**

### *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*

D'Arenberg Noble Wrinkled Riesling, 2016  
375ml bottle  
£7.75 / £29 bottle

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

Clos Dady, Sauternes, Bordeaux, France 2014  
375ml bottle  
£10.50 / £52 bottle

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

Recioto della Valpolicella DOC, Bretania, Italy 2015  
500ml bottle  
£12 / £83 bottle

Liberty Fields Dessert Cider, Liberty Farm, Dorset, 2016  
345ml  
£6.5 / £26 bottle

### Upcoming Events

#### **Friday 14<sup>th</sup> February: Valentine's Day**

Enjoy the perfect meal with your loved one. Dinner is £50 per person to include canapes & a glass of fizz on arrival followed by 4 courses.  
Don't fancy dinner? Book in for lunch

#### **Sunday 22<sup>nd</sup> March: Mother's Day**

Mum's are the best and deserve to be treated! Our Mother's Day lunch is £40 per person, and includes a little gift for all Mums.

#### **Thursday 12<sup>th</sup> March: Authentic Asia Dinner**

Join us for an amazing 4 course meal prepared by Chris and the team, with influences from all over East Asia.  
£45 per person

#### **Thursday 14<sup>th</sup> May: Wine Dinner with Furleigh Estate**

Proud to be in Dorset! Four locally inspired courses to be paired with four different Furleigh Estate wines. A match made in heaven!  
£70 per person

Keep an eye on our website / facebook for all of our events!