



Bar Bites

12pm to close

Mixed olives (ve) £4.50

Biltong £4.75

Pork scratchings £2.25

Kettle potato crisps (v) £1.25

Mixed nuts £3.50

Starters / Small Plates

Ollerod focaccia, olive oil, balsamic reduction (ve) £5.50

Pan fried scallops, garlic, lemon & chive butter, focaccia* £13.50

Chicken liver parfait, Ollerod chutney, croutes* £9

Wild mushroom, blue cheese, truffle & tarragon arancini, aioli, crispy onions (v) £8 (*vegan option available*)

Tempura pork belly bites, Asian glaze, pickled ginger, spring onion, sesame seeds, coriander £9

Gin cured trout, salt baked beetroot, pickles, lemon crème fraiche, grilled croutes* £12.50

Crispy Duck *or* Vegan bao, hoisin, pickled ginger, spring onion, cucumber, chilli, coriander £10.50 (*ve option*)

Goat's curd, salt baked beetroot, chargrilled leek & courgette, pickled pear, blackberries, balsamic figs, candied walnuts £9 (*ve option*)

Festive sharing baked camembert, cranberry & orange sauce, pigs in blankets, mini loaf £17.50 *add extra pigs £2 each*

Potted Portland crab, smoked paprika butter, yuzu & dill mayo, pickled grape, grilled fennel £13.50

Tempura prawns, spicy Asian dipping sauce, garden salad £9

Mains

Confit pressed pork belly, cauliflower & celeriac puree, apple rosti, black pudding bonbon, sherry vinegar gel, buttered hispi cabbage £28.50

Pan fried skate wing, Prosecco tartar beurre blanc, smoked almond salsa verde crushed potatoes, spinach & samphire (gf) £31

Pan fried seabass, yuzu velouté, chargrilled fennel, mussels, spinach & samphire, tempura soft shell crab £34

Venison loin & cottage pie, cauliflower puree, roasted roots, wild mushrooms, pickled blackberries, buttered hispi cabbage £35

Pan fried celeriac & cauliflower, cauliflower puree, wild mushrooms, charred Roscoff onions, potato rosti, pickled cauliflower, smoked almond salsa verde (ve) (gf) £23

Ollerod curry, kale, tenderstem broccoli, roasted cauliflower, chickpeas, roasted peppers, baby corn, garlic & chive rice (ve) (gf) £18 (ask for extra chilli)
add prawns / chicken £6

Burgers

Ollerod cheeseburger, pickles, caramelised onion & smoky bacon jam, burnt butter garlic mayo, fries £19.50
add bacon £1.50 / add onion rings £2.50

Halloumi burger, garlic mushrooms, sweet & sour peppers, garlic mayo, fries £16 (v)*
add bacon £1.50 / add onion rings £2.50

Vegan burger, pickles, lettuce, tomato, vegan mayo, fries £16 (ve)

Steaks – our steaks are from Stokes Marsh Farm in Dorset, aged for 28 days
10oz **Rump** £31 / 10oz **Sirloin** £33 / 10oz **Ribeye** £36
served with roasted garlic, herb & bone marrow butter, fries, sun blush tomato & Parmesan salad (gf)
add peppercorn & brandy / blue cheese sauce £2.50 or pickled onion rings £2.50
SURF & TURF? - add tempura prawns £4 / scallops £4.50 each

Sides

Fries (ve) £4.50 *add cheese £2 / add chicken salt £0.50 / add truffle & Parmesan £2.50*

Green leaf salad (ve) (gf) £4

Spinach & samphire crushed new potatoes £5.50

Garlic & rosemary new potatoes, smoked almond salsa verde, aioli (v/ve) (gf) £6

Buttered seasonal greens (v/ve) (gf) £5.50

Chargrilled tenderstem broccoli, Asian glaze, chilli, ginger, sesame (ve) (gf) £7

Pickled onion rings (ve) £4.50

*Gluten free option available (gf) gluten free (v) vegetarian (ve) vegan

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.

A discretionary 12.5% gratuity is added to dining bills, which is distributed between the front and back of house team members.