



the
ollerod

Starters

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

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

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

Flame grilled mackerel satay, pickled Thai shallots, kimchi,
burnt cucumber & ponzu jelly
£11

Mains

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

Pan fried herb gnocchi, crushed Jerusalem artichokes, tempura oyster mushroom, cime di
rapa & '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

Triple cooked chips (v)
£4

Boiled Ratte potatoes with chives (v)
£4

The Ollerod green salad (v)
£3.50

Grilled broccoli florets, garlic, chilli, ginger & sesame (v)
£4

Desserts

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

Warm almond financier, sea salt caramel, poached
Passe-Grassane pear & bay leaf ice cream
£8

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

Selection of cheeses, sourdough crackers & homemade chutney
£12

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

Add a splash of something delicious – we recommend Conker Cold Brew
£3.00

No space for a dessert...?

Turnover and have a look at our dessert cocktails ☺

(v) Vegetarian. A vegan menu is available.

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