



**the Ollerod**

### Small Plates

Whole baked Camembert, sliced meats, pickles & homemade grissini  
£16

*The Ollerod donates £1 from every Camembert sold to The Prout Bridge Project*

Crispy prawn & kimchee bao, Sriracha mayonnaise  
£9

Keema Pau – spiced minced lamb, pickled red onion, coriander & a warm milk bun  
£8 / £15

Prawn & garlic chive fritters, Sriracha mayonnaise  
£8.50

### Starters

Tartar of yellowfin tuna, foie gras & ponzu dressing, pickled white radish & wasabi ice cream  
£13

“Ajo Blanco” chilled almond & Garlic soup, cherry tomatoes, crab, mango & white grapes (v)  
£9.50

Isle of Wight tomato salad, ponzu & tomato dashi, sesame pudding, shiso & pickled watermelon rinds  
£8.50

### Mains

Confit fillet of Fjord trout, crushed minted peas, brown shrimps, caviar sauce  
£24

Roast loin of free range pork, mashed potato, rainbow chard, runner beans, gooseberry compote  
£23

Char- grilled Hispi cabbage, celeriac remoulade, pickled mushrooms & grelot onions (v)  
£18

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

### Sides

£4

Triple cooked chips (v)

Buttered Jersey Royal potatoes, parsley & mint (v)

The Ollerod green salad (v)

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

### Desserts

Baked vanilla yoghurt, macerated English strawberries, bergamot curd,  
strawberry & elderflower sorbet  
£9

Bitter chocolate delice, cocoa nib ice cream, macerated cherries & a cocoa nib tuille  
£9.50

Tropical fruit Eton mess, white chocolate & passionfruit ice cream  
£8.50

“Affogato”, a scoop of homemade vanilla ice cream  
with a shot of espresso - *Add a shot of Frangelico?*  
£5

(v) Vegetarian

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.