



LUNCH MENU

Available 12pm-4pm: Monday, Tuesday, Thursday, Friday & Saturday
2 courses for £20 / 3 courses for £25

Lunch Menu Starters

Soup of the day, croutons* (v)

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

Seabass & salmon fishcake, aioli, pickles

Tempura prawns, spicy Asian dipping sauce, garden salad

Chicken liver parfait, Ollerod chutney, croutes* *£3 supplement*

Portland potted crab, burnt butter, pickled grape & charred fennel salad, croutes*
£5 supplement

Lunch Menu Mains

Pan fried fillet of seabass, butter bean & chorizo cassoulet (gf) *£3 supplement*
Pescatarian? Ask for no chorizo

Steak, mushroom & red wine pie with a mash top, buttered greens (gf)

Chicken Kiev, garlic & herb butter, pesto mash, sundried tomato sauce

Tagliatelle pasta, wild mushroom, truffle & tarragon cream, 'Parmesan' (v)
add bacon £3

Ollerod beef / vegan burger, pickles, burnt butter garlic mayo & fries
add cheese £1.50 and / or bacon £1.50

Marsh Farm rump steak tagliata, salsa verde, Parmesan, balsamic
£7 supplement

Beer battered hake, fries, chilli & mint crushed peas, tartar sauce

Sides

Fries (ve) (gf) £4 *add cheese £2/ add chicken salt £0.50 / add truffle & Parmesan £2.50*

Green salad (ve) (gf) £4

Spinach & samphire crushed potatoes (v) (gf) £5.50

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

Buttered seasonal greens (v) £6

Chargrilled tenderstem broccoli, Asian glaze, chilli, ginger, sesame (ve) £6

Pickled onion rings (v) £4.50



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Lunch Menu Desserts

Chocolate brownie, honeycomb, vanilla ice-cream (gf)

Peanut butter cheesecake, strawberry gel

Sticky toffee pudding baked Alaska, vanilla ice cream, burnt butter miso caramel

Affogato, vanilla ice cream, espresso, amaretti crumb*

Local selection of cheese, pickles, Ollerod chutney, crackers* *£4 supplement*

Fancy a sandwich?

Please note that all sandwiches can be made using gluten free bread

Fish finger sandwich, tartar sauce, fries £12.50

Portland crab sandwich, yuzu & dill mayo, grilled fennel & pickled grape salad, fries £17.50

Bacon, lettuce & tomato, salad, fries £10

Mozzarella, confit tomatoes, rocket & smoked almond salse verde, fries (v) £10
add prosciutto £2

*Can be gluten free

A discretionary 12.5% service charge is added to all food bills

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.