



LUNCH MENU

Available 12pm-4pm: Monday, Tuesday, Thursday, Friday & Saturday
2 courses for £22 / 3 courses for £27

Lunch Menu Starters

Soup of the day, croutons* (v)

Vegetable fritters, pickled red onion, coriander, curry mayo (v)
(ask for a vegan option)

Seabass & salmon fishcake

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, chorizo, tomato, cannellini bean 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

Fettucine 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 / add onion rings £2.50

Frampton's, 28-day dry aged rump steak tagliata, salsa verde, Parmesan, balsamic
£7 supplement

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

Sides

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

Green salad (ve) (gf) £4

Spinach, samphire crushed potatoes with smoked almond salsa verde & 'Parmesan'
(v) (gf) £5.50

Buttered seasonal greens (v) £6

Chargrilled tenderstem broccoli, Asian glaze, chilli, ginger, sesame (ve) £6.50

Pickled onion rings (v) £4.50

Peas, edamame beans, bacon, onions, gem lettuce, wild garlic & mint butter £6.50



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Lunch Menu Desserts

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

Apple & blackberry crumble, vanilla ice cream

Sticky toffee cake 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*

Yuzu pannacotta, black pepper & basil macerated strawberries, caramelised white chocolate crumb, strawberry sorbet (v) (gf) *£3 supplement*

Fancy a Freshly Baked Ciabatta?

Fish finger ciabatta, tartar sauce, salad, fries £14

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

Bacon, lettuce & tomato ciabatta, salad, fries £12

Buratta, chilli & fennel seed salsa verde ciabatta, salad, fries (v) £14.50
add prosciutto £2

Please note that the ciabatta roll can be replaced with gluten free bread

*Gluten free replacement 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.