

Lunch Set Menu

2-courses: £25 p/p

3-courses: £30 p/p

Starters

Salad of celeriac & roasted Jerusalem artichokes, mushroom & hazelnut pesto, celeriac & truffle mousse (v)

Roasted aubergine soup, coriander yoghurt, flatbread croutons & za'atar (v)

Tartar of lightly smoked beetroot, feta mousse, chicory & walnuts (v)

Mains

Pan fried fillet of sea bream, warm "tartar" sauce, spinach & new potatoes

Miso glazed pork belly, pork bone broth, bok choy, rice noodles, pickled plums

Spiced roasted cauliflower, cauliflower quinoa, tea soaked sultanas, hummus & aubergine compote (v)

Sweets

Warm treacle tart, marmalade, sugared almonds & clotted cream ice cream

Warm almond financier, sea salt caramel, poached passe crassane pear & bay leaf ice cream

'Paris – Brest' choux pastry, praline cream, toasted hazelnuts & milk chocolate sorbet

(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, incl 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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