



## LUNCH MENU

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

### Lunch Menu Starters

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

Tempura pork belly bites, Asian glaze, sesame seeds, coriander

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

Portland dressed crab, pickled fennel & Isle of Wight tomatoes, nori,  
lemon & saffron mayo *£5 supplement*

Tempura prawns, spicy Asian dipping sauce, garden salad

### Lunch Menu Mains

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

Spicy sticky glazed pork belly, sushi-style rice, kimchi, smashed cucumber (gf)

Ollerod warm salad, chicken, bacon, edamame beans, peas, tenderstem broccoli,  
onion, lettuce, croutons, sesame & soy dressing

Fettucine pasta, creamy basil pesto, sundried tomatoes, 'Parmesan' (v)  
*Add chicken or 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, chimichurri, Parmesan, balsamic  
*£7 supplement*

Moules mariniere, white wine, garlic, shallot, thyme, samphire, grilled ciabatta

### Sides

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

Green salad (ve) (gf) £4

Jersey Royals - samphire, spinach, garlic & herb butter (v/ve) (gf) £6

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, anchovy & garlic butter £6.50



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### Lunch Menu Desserts

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

Rhubarb Eton Mess, bergamot curd, lime meringue, yogurt sorbet *\*£2 supplement*

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 £14.50

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

Bacon, lettuce & tomato ciabatta, salad, fries £13

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.