



Starters / Small Plates

Mixed olives (ve) £4.50

Ollerod focaccia - caramelised onion, sundried tomato & herbs, olive oil & balsamic reduction (ve) £5.50

Moules mariniere, white wine, garlic, shallot, thyme, samphire, grilled ciabatta £9

Vegetable fritter, Thai velouté, pickled red onion, coriander (ve) £8.50

Tempura prawns, spicy Asian dipping sauce, garden salad * £9

Fillet steak tartar, egg yolk, ponzu mayo, balsamic & truffle pearls & cep powder crisps* £14

Dressed Portland Crab, tempura soft shell crab, pickled fennel & Isle of Wight tomatoes, nori, lemon & saffron mayo £15.50

Tempura pork belly bites, Asian glaze, sesame seeds, coriander £9

Sharing charcuterie board - Ollerod focaccia, mixed olives, pickles, cured meats £13.50

Mains

Choose one of our roasts:

- Frampton's pork loin £22.50
- Dorset dry aged beef rump cap £24.50
- Roast Fossil Farm lamb rump £26
- Organic cornfed chicken breast £22.50
- Mixed nut roast (ve) £19

or have a **mixed sharing roast (beef, pork & chicken) board** for two £26pp

all served with Yorkshire pudding, roast potatoes, roast veggies, cauliflower cheese & delicious gravy

Panfried seabass, crab tartlet, yuzu beurre blanc, courgette & grilled fennel, saffron & lemon mayo * £32.50

Steak tagliata - Frampton's, 28-day dry aged rump, chimichurri, Parmesan, balsamic, fries £31.50

Desserts

Raspberry Eton Mess, bergamot curd, lime meringue, white chocolate crumb, Greek yoghurt sorbet (gf) £10.50

Semifreddo banana parfait, brûléed banana, sesame chocolate feuilletine, burnt butter miso caramel, espresso ice cream £10

Chocolate ganache, Kirsch Cherry & stem ginger compote, chocolate & sesame crumb, passionfruit sorbet (ve) (gf) £10.50

Affogato, Baileys ice cream, espresso, amaretti crumb* £6.50
(gf / vegan option available)

Make it a wee bit boozy with a shot of Baileys Irish Cream or Amaretto?

Selection of cheese, Ollerod chutney, crackers* (v) £13.50

Black Cow cheddar, Driftwood Goats, Vale of Camelot blue, Maida Vale ale washed Brie

Selection of artisan ice-cream & sorbet (gf) £3.25 per scoop

Ice Cream: Vanilla / Strawberry Clotted Cream / Chocolate / Mint Choc Chip / Baileys / Stout

Sorbet: Blood Orange / Blackcurrant / Lemon / Passionfruit / Raspberry / Strawberry / Rhubarb

Vegan: Vanilla

Enjoy with a dessert wine:

Monbazillac £6.50

Tokaji £10.50

Sauternes £10.50

No space for pudds...? We have some delicious liquid desserts instead £12.50

Espresso Martini – Black Cow vodka, espresso, maple syrup

White Cow – Black Cow vodka, crème de cacao blanc, white chocolate liqueur

Cherry Godfather – Monkey Shoulder whisky, amaretto, cherry liqueur

Lemon “Cheesecake” – Vodka, Frangelico, lemon juice, pineapple juice

Mexican Lemondrop – tequila, Cointreau, lemon juice, sugar rim

After Eight – White & dark chocolate liqueur, crème de menthe

(gf) gluten free (v) vegetarian (ve) vegan *can be gluten free

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 each restaurant bill