



## SAMPLE SUNDAY LUNCH MENU

### Starters / Small Plates

Mixed olives (ve) £4.50

Ollerod olive & pesto focaccia, olive oil & balsamic reduction (ve) £5.50

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

Tempura prawns, spicy Asian dipping sauce, mixed baby leaf salad £9

Chicken liver parfait, Ollerod chutney, croutes\* £9

Goat's curd, Isle of Wight tomatoes, charred courgette, wild garlic pesto, pickled rhubarb, oak smoked tomato Balsamic £10 (v) (gf)

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

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

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

### Mains

Choose one of our roasts:

- Frampton's pork loin £22.50
- Frampton's 28-day aged rump £24.50
- 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

Cornish lobster, pickled rhubarb & fennel salad, lemon & saffron mayo, fries (gf) Half £34.50 / Whole £60 *(no crackers needed! – our kitchen team have picked the claw & knuckle)*

Brixham Skate wing, prawns, capers, chicken butter sauce, samphire, spinach, garlic & herb Jersey royals £31

# Desserts

Yuzu pannacotta, black pepper & basil macerated strawberries, strawberry sorbet (v) (gf) £9

Rhubarb Eton Mess, bergamot curd, lime meringue, Greek yoghurt sorbet £10.50

Chocolate ganache, confit kumquat, 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