



**the ollerod**

## Snacks

*12pm to close*

Mixed olives (ve) £4

Pork scratchings £2

Mixed nuts & wasabi peas (v) £3

Biltong £4.20

Kettle potato crisps (v) £1

## Starters / Sharers

Ollerod sundried tomato & rosemary bread, olive oil, balsamic reduction (ve) £4

Pan fried Lyme Bay scallops, garlic, lemon & chive butter, focaccia\* £13.50

Spiced prawn cocktail, gin Marie rose, bloody Mary sorbet & grilled sourdough\* £10.50

Butternut squash arancini with sage, leek & parmesan with butternut squash puree & aioli\* £7.50

Greek salad, feta, red onion, sun blush tomato, cucumber, olives (v/ve) (gf) £8.50 / £15

Chicken liver parfait, Ollerod chutney & croutes\* £8.50

Crispy duck bao bun, hoisin, cucumber, spring onion & pickled ginger £10.50

Chicken & smoked ham hock terrine, tarragon & mustard mayonnaise, pickles & croutes\* £9

Baked camembert, honey, chilli, rosemary, home baked loaf\* (v) £13.50  
add cold meats £4.50

Tempura prawns, Japanese dipping sauce, garden salad £8

## Mains

Truffle & herb stuffed Creedy Carver chicken, fondant potato, shiitake pickled puree, wild mushroom, buttered greens & truffle jus (gf) £27

10oz Darts Farm 40-day aged Ruby Red rump, garlic & herb butter, fries, sun blush tomato & Parmesan salad (gf) £29.50 *add peppercorn & brandy sauce £2*

Whole grilled bream, spinach & samphire crushed potatoes, lemon & caper roasted garlic butter, green salad (gf) £28

Sri Lankan curry, chickpeas, peppers, kale, tenderstem broccoli, garlic & chive rice (ve) (gf) (mild- ask for extra chilli) £18  
*add prawns / chicken £6*

Herb crusted hake, grilled tiger prawns, preserved lemon & caviar velouté, confit potato, pickled fennel samphire & spinach £28

Wild mushroom, tarragon risotto, truffle oil, rocket, 'Parmesan', herb crusted poached egg (v) £22.50

Roasted rump of Somerset lamb, dauphinoise potatoes, pea & mint puree, buttered greens, lamb jus\* £32

## Sides

Fries (ve) (gf) £4 *add cheese* £1 / *add chicken salt* £0.50 / *add truffle & Parmesan* £2.50

Green salad (ve) (gf) £4

Spinach & samphire crushed potatoes (v) (gf) £4.50

Chargrilled tenderstem broccoli, soy, chilli, ginger (ve) (gf) £6

## 11" Sourdough Pizza

Thursday - Saturday 3pm-9pm

Classic margherita – tomato, mozzarella, basil (v) £13

“Carbonara” – cheddar & crème fraiche sauce, mozzarella, smoked bacon, mushrooms, pesto £16

Lamb – tomato, mozzarella, minted lamb shoulder, marinated feta, tzatziki £16

Goats cheese – tomato, mozzarella, pickled pear, walnuts, basil pesto, rocket (v) £15.50

3 cheese – tomato, mozzarella, Dorset blue vinney, goats cheese, rocket (v) £15

BBQ pulled pork – tomato, mozzarella, balsamic onions, aioli £16

Veggie – tomato, mozzarella, mushroom, olives, red pepper, rocket (v) £14.50

*Fancy something different? – just ask!*

## Desserts

Vanilla crème brûlée, passionfruit gel, white chocolate crumb, passionfruit sorbet (gf) £8.50

Chocolate fondant, orange, honeycomb, blood orange sorbet £9

Mille Feuille, whipped white chocolate ganache, wild blackberry, gin, lime & stem ginger compote, vanilla ice cream £9

Affogato, vanilla ice cream, espresso, amaretti crumb\* £5.50  
(gf / vegan option available)

Dorset apple cake, calvados syrup, stem ginger ice cream, white chocolate crumb £8

Bergamot, pistachio & raspberry Eton tidy, raspberry sorbet (gf) £9.50

Local selection of cheese, pickles, Ollerod chutney, crackers\* (v) £12.50

Selection of ice-cream & sorbet (gf) £3 per scoop

*Ice Cream: Vanilla, Strawberry, Chocolate, Stem Ginger, Mint Choc Chip*

*Sorbet: Blood Orange, Blackcurrant, Lemon*

*Vegan: Vanilla*

**No space for dessert? Please ask the team about our delicious dessert cocktails!**

\*Gluten free option 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 10% gratuity is added to dining bills, which is distributed between the front and back of house team members.