



the
ollerod

Sunday Menu

Tempura prawns, Japanese dipping sauce, garden salad £8.00

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

Chicken liver parfait, Ollerod chutney & croutes* £8.50

Choose one of our roasts,
or have a mixed **sharing roast board** for two £25pp

Somerset Aberdeen Angus sirloin £22

Cornfed chicken £19

Roasted loin of pork £21

Mixed nut roast, Yorkshire pudding (v/ve) £18

Served with Yorkshire pudding, roast potatoes, roast veggies, cauliflower cheese & red wine jus

Whole grilled Bream, spinach & samphire crushed potatoes, lemon & caper roasted garlic butter,
green salad £28

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

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

Vanilla Crème Brulée, passionfruit gel, white chocolate crumb, passionfruit sorbet £8.50

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

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

“A Sunday well spent brings a week of content”

(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.