



the  
**ollerod**

## Sunday Menu

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

Ve-du-ja (vegan nduja), sundried tomato & mozzarella arancini, aioli, crispy onions (v/ve) £7.50

Tempura pork belly bites, Asian glaze, pickled ginger, spring onion, sesame seeds, coriander  
£8.50

Tempura prawns, Japanese dipping sauce, garden salad £8.50

Gazpacho, white balsamic marinated Isle of Wight heritage tomatoes, bocconcini, basil (gf) (v/ve) £9.50

Oysters, shallot vinegar £3.75 *per oyster*

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

Somerset Aberdeen Angus sirloin £22.50

Organic cornfed chicken £20

Pork loin £22

Mixed nut roast (v/ve) £19

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

Catch of the day, Isle of wight heritage tomato salsa verde, spinach & samphire crushed  
potatoes, green salad (gf) £29

Dart farm 10oz dry aged rump steak tagliata, rocket salad, parmesan, Isle of wight heritage tomato salas  
verde, balsamic reduction, fries £29

Swanage Bay lobster, garlic & dill butter, lemon & saffron mayo, pickled grape & grilled fennel salad,  
fries (gf) Half £30 / Whole £56

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Vanilla Crème Brûlée, passionfruit gel, white chocolate crumb, passionfruit sorbet (gf) £8.50

Strawberry & basil Eton mess, yuzu curd, basil meringue, macerated strawberries (gf) £8.50

“Black Forest Sundae”, chocolate brownie, dark chocolate ganache, Kirsch cherries,  
vanilla ice cream £10.50

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

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

Local selection of cheese, pickles, Ollerod chutney, crackers\* (v) £12.50  
*Black Cow cheddar, Dorset blue vinny, Somerset brie & Cricket St Thomas goat's cheese*

(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.