



the **ollerod**

Snacks

12pm to close

Mixed olives (ve) £4.50

Biltong £4.50

Pork scratchings £2

Kettle potato crisps (v) £1

Mixed nuts & wasabi peas (v) £3

Starters / Small Plates

Ollerod sundried tomato & rosemary bread, olive oil, balsamic reduction £5.50

Chicken liver parfait, Ollerod chutney, croutes* £9

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

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

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

Sharing baked camembert, honey, chilli, rosemary, home baked loaf* (v) £15.50
add charcuterie £4.50

Portland crab tart, yuzu & dill mayo, salty fingers, grilled baby fennel & pickled grapes £12

Tempura prawns, Asian dipping sauce, garden salad £8.50

Mains

Steaks:

10oz Darts Farm 40-day aged Ruby Red rump £29.50

10oz Jurassic Farm 28-day aged Aberdeen Angus ribeye £33.50

served with garlic & herb butter, fries, sun blush tomato & Parmesan salad (gf)
add tempura prawns £4 and/or scallops £4.50 each
add peppercorn & brandy / blue cheese sauce £2

Pan fried organic chicken, truffle & tarragon rosti, king oyster mushroom, pickled chanterelles, balsamic onions, buttered hispi, pickled shiitake puree (gf)
£27.50

Catch of the day, confit tomato salsa verde, spinach & samphire crushed potatoes, green salad (gf) £MP

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

Pan fried bream, champagne tartar sauce, spinach, samphire, tempura soft shell crab, pickled fennel, confit potatoes £29

Lionsmane & king oyster mushrooms, truffle & tarragon rosti, pickled chanterelles, balsamic onions, buttered hispi, pickled shiitake puree (gf) (ve) £23.50

Sides

Fries (ve) (gf) £4 *add cheese £2/ add chicken salt £0.50 / add truffle & Parmesan £2.50*

Green salad (ve) (gf) £4

Spinach & samphire crushed potatoes (v) (gf) £5

Buttered seasonal greens (v) £6

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

Isle of Wight heritage tomatoes, bocconcini, white balsamic, basil £8

Pizza

Thursday - Saturday 3pm-9pm

(Pizza Fridays: 2 pizzas for £20 3pm-6pm)

All of our delicious pizzas are made in house, using our own fermented Caputo flour dough, San Marzano tomatoes & Fior di Latte mozzarella

Classic margherita – basil, oregano, parmesan (v) £13

Ve-du-ja – vegan nduja, sun blush tomatoes, basil (v) £15
(replace mozzarella with vegan cheese to make it vegan (ve))

Goats cheese – garlic wild mushroom, sweet & sour red peppers, candied walnuts, oregano, parmesan £15.50

Three cheese – Dorset blue vinney, goats' cheese, rocket, oregano, parmesan (v) £15

Meaty – salami, prosciutto, chorizo, red onion, oregano, parmesan £17

Veggie – mushroom, olives, red pepper, rocket, oregano (v) £14

Short rib – chimichurri butter, Darts Farm dry-aged braised chilli short rib, pickled red onion, aioli, crispy onions, oregano, parmesan £17

Fancy something different? Replace a topping or add your favourite topping? – just ask!

*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.