



the
ollerod

Desserts

Hazelnut mousse, Dulcey whipped ganache, coffee gel, chocolate sable & vanilla ice cream £10.50

Vanilla Crème Brûlée, passionfruit gel, white chocolate crumb, passionfruit sorbet (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 or Amaretto?*

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

Kafir lime leaf mousse, poached pear, meringue, pear gel, coconut sorbet (gf) (ve) £9.50

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

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

Enjoy with a dessert wine:

Monbazillac

Tokaji

Sauternes

Immortelle - fortified Grenache & Syrah

No space... We have some delicious liquid desserts instead £12

Espresso Martini – Black Cow vodka, espresso, maple syrup

White Cow – Black Cow vodka, crème de cacao blanc, Mozart white chocolate liqueur

Cherry Godfather – Monkey Shoulder whisky, amaretto, a dash of cherry liqueur

Lemon “Cheesecake” – Black Cow vodka, Frangelico, lemon juice, pineapple juice

Mexican Lemondrop – tequila, Cointreau, lemon juice, simple syrup, sugar rim