



LUNCH MENU

Available 12pm-4pm: Monday, Tuesday, Thursday & Friday

2 courses for £20

3 courses for £25

Tempura prawns, Japanese dipping sauce, garden salad

Gazpacho, white balsamic marinated Isle of Wight heritage tomatoes, basil oil (ve) (gf)

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

Chicken liver parfait, Ollerod chutney, croutes* *£3 supplement*

Pan fried fillet of seabream, samphire & spinach potatoes, Isle of Wight heritage
tomatoes & basil sauce (gf)

Grilled & tempura prawns, lemon & saffron mayo, Asian dipping sauce,
green salad & fries

Tagliatelle, San Marzano tomato sauce, confit tomato salsa verde,
herb crumb, Parmesan
add ve-du-ja(ve) or nduja £3.50 (make it veggie – ask for no Parmesan)

Ollerod beef / veggie burger, pickles, caramelised onion jam, aioli & fries
add cheese £1.50 and / or bacon £1.50

Organic chicken Caesar salad, anchovies, Parmesan, croutes*

Chocolate brownie, honeycomb, vanilla ice-cream (gf)

Summer berry Eton mess (gf)

Lemon posset, macerated blackberries (gf)

Affogato, vanilla ice cream, espresso, amaretti crumb*

Local selection of cheese, pickles, Ollerod chutney, crackers* *£4 supplement*

Fancy a sandwich?

Fish finger sandwich, tartar sauce, fries £12.50

Portland crab sandwich, yuzu & dill mayo, grilled fennel & pickled grape salad, fries £17.50

Bacon, Lettuce & Tomato, salad, fries £10

Mozzarella, confit tomatoes, rocket & salse verde, fries (v) £10 *add prosciutto £2*

*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.