



**the
ollerod**

Small Plates & Snacks

Whole grilled giant prawns in the shell & saffron aioli
£8 / £16

Whole baked Camembert, sliced meats, pickles & homemade grissini
£14

Char siu pork belly Bao, pickled red onion, peanuts & fried shallots
£6

Flame grilled mackerel satay, pickled Thai shallots, kimchi, burnt cucumber
& ponzu jelly
£11

Celeriac & roasted Jerusalem artichokes, mushroom & hazelnut pesto,
celeriac & truffle mousse (v)
£9

Middle Eastern spiced lamb shoulder, hummus, yoghurt & pomegranate
£8 / £14

Prawn & garlic chive fritters, Sriracha mayonnaise
£6

Edamame tempura, spiced seaweed salt, Dorset Wasabi mayonnaise & togarashi
£5

Nocellara de Belice olives, lemon & garlic (v)
£3.50

Boiled Ratte potatoes with chives (v)
£4

Grilled broccoli florets with garlic, chilli, ginger & sesame (v)
£4

Triple cooked chips (v)
£4

Something Sweet

Lychee panna cotta, mango mousse, poached pineapple & coconut sorbet
£8.50

Selection of cheeses, homemade beetroot chutney & sourdough crackers
£12

“Affogato”, a scoop of homemade vanilla ice cream with a shot of espresso
£4.50

(v) Vegetarian. A vegan menu is available.

A discretionary 10% service charge is added to all bills which is distributed between the team

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.