



Small Plates & Snacks

Tempura Porlock Bay oysters, seaweed mayonnaise
£6 / £12

Chipirones – crispy baby squid & squid ink aioli
£9

Asian pear salad, orange & ginger dressing (v)
£8

Whole baked Camembert, sliced meats, pickles & homemade grissini
£15.50

The Ollerod donates £1 from every Camembert sold to The Prout Bridge Project

Crispy prawn & kimchee bao, Sriracha mayonnaise
£8

Keema Pau – spiced minced lamb, pickled red onion, coriander & a warm milk bun
£8 / £15

Prawn & garlic chive fritters, Sriracha mayonnaise
£7.50

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

Boiled Cornish new potatoes with mint & capers (v)
£4

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

Triple cooked chips (v)
£4

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

Something Sweet

Warm treacle tart, mascarpone & marmalade ice cream
£8

“Affogato”, a scoop of homemade vanilla ice cream with a shot of espresso
£5

Set lemon custard, burnt meringues, bergamot curd & lemon yoghurt sorbet
£8.50

(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.