



**the
ollerod**

Small Plates & Snacks

Whole grilled giant prawns in the shell & saffron aioli

£8.50 / £17

Whole baked Camembert, sliced meats, pickles & homemade grissini

£14.50

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

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

£6.50

Beef tea, oxtail & sweet potato dumplings, bean sprouts, spring onion
& pickled ginger

£8.50

Lightly smoked eel glazed in sweet soy, miso cured beetroot,
daikon & horseradish puree, & seaweed oil

£9

Middle Eastern spiced lamb shoulder, hummus, yoghurt & pomegranate

£8 / £15

Prawn & garlic chive fritters, Sriracha mayonnaise

£6.50

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

(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.