

À La Carte



Starters

Char grilled Wye Valley asparagus, shiraae dressing, puffed rice, sesame & wasabi mayonnaise (vg)
£8

"Ajo Blanco" chilled almond soup, crab, mango & white grapes
£10

Isle of Wight tomato salad, sesame, avocado, shiro white soy sauce & tomato dashi, basil & cucumber sorbet (v)
£9.50

Tartar of yellowfin tuna, foie gras & ponzu dressing, pickled white radish & wasabi ice cream
£12

Mains

Fillet of fjord trout, poached in olive oil, asparagus, broad beans & lemon verbena
£23

Ricotta & spinach agnolotti, new season peas & broad beans, girolles & "parmesan" cream (v)
£19.50

Roast pork loin, braised pork cheek, pea & mint risotto, morels & wild garlic
£24

Fillet of Black Angus beef, bok choy, wild asparagus, beef tea, pickled ginger & wasabi
£30

Sides

£4

Triple cooked chips (v)

Boiled Jersey Royal potatoes with mint & capers (v)

The Ollerod green salad (v)

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

Desserts

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

Bitter chocolate delice, cacao nib ice cream, macerated cherries & chocolate tuille
£8.50

Baked vanilla yogurt, Cheddar Valley strawberries, praline biscuit & strawberry sorbet
£8.50

Set elderflower custard, raspberries, elderflower beignets, lemon curd, Champagne & elderflower sorbet
£8.50

Selection of cheeses, sourdough crackers & homemade chutney
£12

"Affogato", a scoop of homemade vanilla ice cream with a shot of espresso
£4.50
Add a shot of Frangelico?

No space for a dessert...?

Turnover and have a look at our dessert cocktails ☺

(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



Dessert Cocktails

(we can make any cocktail you fancy if we have the ingredients – just ask!)

White Cow
White chocolate heaven in a cocktail!
£9

Espresso Martini
Black Cow Vodka, Extract Espresso & maple syrup
£9

Lemon Cheese Cake
Pineapple juice, Frangelico, Black Cow Vodka & lemon juice
£9

Godfather
Monkey Shoulder blended Scotch & Amaretto
£9

Driving...
The Ollerod Chocolate Crush
'Hot Chocolate', Seedlip spice & cream
£7

Dessert Wines

Dr Loosen Wehlener Sonnenuhr Riesling Auslese Mosel, 2015
178ml bottle
£29 bottle

Château Belingard Monbazillac, Bergerac, France
375ml bottle
£6.5 75ml
£26 bottle

Clos Dady, Sauternes, Bordeaux, France 2014
375ml bottle
£10.50 75ml
£52 bottle

Tokaji Aszu 5 Puttonyos, Tokajbor-Bene Pincészet, 2005
500ml bottle
£10.50 75ml
£60 bottle

Recioto della Valpolicella DOC, Bretania, Italy 2015
500ml bottle
£12 75ml
£83 bottle

Liberty Fields Dessert Cider, Liberty Farm, Dorset, 2016
345ml
£6.50 75ml
£28 bottle