



the öllerod

Set Menu

Salad of salt baked beetroot, apple, feta & hazelnuts (v)

Terrine of confit chicken & ham hock, piccalilli, parsley mayonnaise
& cornichons

Cream of mushroom soup, pickled mushrooms, sourdough croutons
& basil oil (v)

Roast Creedy Carver chicken, sprouts, dauphinoise potato, caramelised
parsnips, cranberry jam & pigs in blankets

Pan fried sea bream, char grilled brassicas, broccoli puree,
thyme & chicken butter sauce

Spiced roasted cauliflower, cauliflower quinoa, tea soaked sultanas,
hummus & aubergine compote (v)

Lemon posset, crunchy praline biscuit & lemon yoghurt sorbet

Bitter chocolate mousse, mandarin, hazelnut crème & mascarpone sorbet,

Affogato - a scoop of homemade vanilla ice cream with a shot of espresso

£23 for 2 courses, £28 for 3 courses

(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