



the
ollerod

31st March 2019
Mothering Sunday Lunch

Leek and potato veloute, with confit potato, soft poached egg, croutons & chives (v)

Charred Wye valley asparagus, sesame & tofu dressing, wasabi, ponzu
& pickled ginger (v)

Citrus & beetroot cured salmon, horseradish buttermilk, cucumber & dill

Ham Hock, pea, mint & apple salad & sourdough croutons



Roasts – served with roast potatoes, Yorkshire pudding & seasonal vegetables

Free range organic chicken

Sirloin of Black angus beef

Vegan nut roast (v)

Pan-fried fillet of hake, charred broccoli, roasted radishes, kohlrabi, chicken
& thyme butter sauce

Spinach & ricotta Agnolotti, minted pea puree, broad beans, asparagus
& 'Parmesan' sauce (v)



Vanilla panna cotta, poached rhubarb & shortbread crumble

Warm chocolate fondant, pearl barley ice cream & cocoa nib tuille

Warm almond financier, poached passé crassanne pear, sea salt caramel
& bay leaf ice cream

Affogato – Espresso shot over a ball of homemade vanilla ice cream

Selection of cheeses from the British Isles, sourdough crackers
& Ollerod beetroot chutney
(£3 supplement)