



the
ollerod

Vegan Menu

San Choi Bao with Shitake mushroom, glass noodles, spring onions &
sweet soy sauce
£7

Char grilled Wye valley asparagus, shiraae dressing,
puffed rice & sesame
£8

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

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Nut and mixed wild mushroom loaf, savoy cabbage, peas,
broad beans & asparagus
£17.50

Spiced roasted cauliflower, cauliflower quinoa, tea soaked sultanas,
hummus & aubergine compote
£17.50

Pea & mint risotto, morel mushrooms, wild garlic, broad beans & burnt lemon puree
£17

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Strawberry "eton mess", "vanilla cream", strawberry sorbet
£8

Blackberry 'semi - freddo' hazelnuts & apple sorbet
£8

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.