

Á La Carte



Starters

Salad of roasted artichoke, "parmesan" crisp, mushroom
& hazelnut pesto (v)
£8

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

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

Mains

Olive oil poached fillet of Cornish cod, mussels, spiced tomato sauce,
pak choi & pickled vegetable chutney
£24

Cannelloni of wild mushroom, spinach & ricotta, artichoke puree,
lovage mayo, soy & seaweed jelly & "parmesan" (v)
£20

Roast red leg partridge, crushed carrot & swede, cavolo nero,
ceps & liver crumble
£26

Roast haunch of venison, braised red cabbage, crispy polenta,
king oyster mushrooms & sloe gin sauce
£26

Sides

£4

Triple cooked chips (v)

Boiled Cornish new potatoes with mint & capers (v)

The Ollerod green salad (v)

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

Desserts

Warm treacle tart, mascarpone & marmalade ice cream
£7.50

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

Poached Victoria plums, fresh figs, candied fennel, praline biscuit
& cream cheese ice cream
£8.50

Baileys crème brulee, coffee gel, hazelnuts & caramelised white
chocolate ice cream
£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 pudd...? Turn over to see 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 & 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

D'Arenberg Noble Wrinkled Riesling, 2016

375ml bottle

£7 75ml / £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

£6.5 75ml / £26 bottle

Upcoming Events

Friday 8th November : Black Cow Vodka Dinner

A dinner of a different kind. Enjoy 4 courses, matched to variations of Black Cow Vodka, the smoothest vodka in the world, with a talk from Jason, one of the Black Cow founders. £70 p.p

Saturday 7th December: Ollerod Christmas Market

15 wonderful, carefully selected, local makers, delicious mince pies, amazing mulled wine and more! Free for all to pop in. 11am to 5pm

CHRISTMAS PARTIES / MEALS!

£35 for 3 courses – book now

Keep an eye on our website / facebook for all of our events!



the ollerod