

The Oddfellows Lunch Menu

Our own cider and honey roasted ham with fried eggs and hand cut chips

£16

Warm salad of grilled chicken, chorizo, and melting camembert cheese with a balsamic Caesar style salad and garlic bread

£17

Fresh pasta lasagne bolognese baked with a parmesan and creamy bechamel topping, tossed salad, and garlic bread

£16

Fresh salmon and smoked haddock fishcakes, served on a mixed leaf salad with tartare sauce and fries

£16

Breast of chicken marinated in authentic tandoori spices, grilled and served on mixed salad with a sweet chilli and red pepper dressing, alongside a bowl of skinny fries and garlic mayo

£18

'Boeuf Bourguignon' lean chunks of beef rump and bacon hock slow-cooked with baby onions and mushrooms in a rich red wine sauce, buttered cabbage, carrots and dauphinoise potatoes

£18

Stack of mild rose harissa and basil roasted sweet peppers, aubergine, portobello mushroom, squash, and leeks, layered with melting mozzarella, served on a roasted provençale tomato sauce with tenderstem broccoli and dauphinoise potatoes

£18

Chunky fillet of sea reared trout with tiger king prawns in a vermouth, dill, and seafood cream sauce served with baby potatoes and tenderstem broccoli

£20

Seafood platter of whole tail breaded scampi, tempura battered king prawns, crispy crumbed whitebait and salt 'n' pepper squid with sweet chilli and garlic mayo dips, served with skinny chips

£18

Lightly peppered strips of sirloin steak pan-fried in garlic butter with sliced mushrooms and shallots, finished in a mild Dijon mustard, cream and brandy sauce, served with buttered cabbage, carrots, and dauphinoise potatoes

£19

Sandwich selection

Open brown bread sandwich of prawns and smoked salmon with marie rose dressing
£11

Birds Eye fish finger, salad, and Heinz salad cream brown bread sandwich
£10

Our own cooked ham, cheddar cheese, and caramelised red onion open brown bread sandwich
£9

Creamy garlic fried mushrooms and melting cheddar cheese on toasted ciabatta
£9

Dessert selection, all £7

Warm maple syrup and pecan nut “treacle tart”, toffee sauce, and vanilla ice cream

Fresh strawberry and white chocolate cheesecake, strawberry coulis, and vanilla ice cream

Orange and vanilla crème caramel with honeycomb

Melting chocolate sponge pudding, hot chocolate sauce, and vanilla ice cream

Tangy lemon tart, raspberries, and vanilla cream

Our kitchen uses fresh ingredients including celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide. Please inform us if you have allergies or food intolerances.