

Sunday Lunch at The Oddfellows

Roast sirloin of British beef served with a Yorkshire pudding, buttered cabbage, roast roots, cauliflower cheese, gravy and roasties

£20

Chicken breast wrapped and roasted in back bacon served with gravy, buttered cabbage, cauliflower cheese, roast roots, stuffing, and roasties

£19

Redcurrant jelly and mint pink-roasted rump of British lamb, finished on the chargrill served with buttered cabbage, cauliflower cheese, broccoli, roast roots and roasties

£21

Sea-reared supreme of trout and tiger king prawns served with tenderstem broccoli, samphire, baby potatoes, and a seafood and vermouth cream sauce

£20

Belly of lean, slow cooked British pork roasted again to order served with caramelized red onions, apple and sausage meat stuffing, roasted roots, cabbage, cauliflower cheese, and roasties

£20

Aubergine, leek, butternut squash & toasted pine nuts "Parmigiana" with vegetables & roast potatoes

£18

Roast half of boneless duck in a tangy orange glaze sauce served with cauliflower cheese, cabbage, roast roots, gravy, and roasties

£19

Shortcrust pastry pie of venison, partridge, pigeon, and rabbit in Port and redcurrant jelly served with roast roots, cabbage, cauliflower cheese, and roasties

£19

Haddock, Devon white crabmeat, and baby spinach filled crepes in a creamy cheddar cheese sauce served with cauliflower cheese, baby potatoes and tenderstem broccoli

£18

Desserts

All £8

Tangy lemon tart with fresh raspberries and vanilla cream

Pecan nut and maple syrup “treacle tart” with ice cream and toffee sauce

Crystalized ginger and orange Panna Cotta with almond & peanut brittle

Baileys and rich dark Belgian chocolate pot with honeycomb

“Banoffee pie” cheesecake on a salted caramel biscuit base with vanilla ice cream