

EVENING MENU at THE ODDFELLOWS

Starters, all £9 or a larger size for your main course £16

Warm salad of grilled avocado, asparagus, and charred halloumi, with balsamic Caesar style dressing

Breaded butterfly king prawns, with lemon and garlic mayonnaise

Shredded spiced confit duck served hot on cucumber, spring onion & iceberg lettuce with a sweet chilli and plum sauce dressing

Moules mariniere 'à la crème'

Mains

"Boeuf Bourguignon", lean chunks of beef rump and bacon with baby onions and mushrooms in rich red wine sauce, served with buttered cabbage, carrots and dauphinoise potatoes £18

Fresh pasta lasagne bolognese baked in a creamy parmesan bechamel sauce, with tossed salad and garlic bread £16

Our own cider and honey roasted ham, fried eggs, and chips £16

Stack of mild harissa spiced butternut squash, sweet pepper, leek, portobello mushroom, aubergine, and beef tomato layered with melting mozzarella served on a provençale tomato sauce with tenderstem broccoli and dauphinoise potatoes £18

Large warm salad of grilled chicken, avocado & chorizo topped with grilled camembert, balsamic & caesar style dressing served with garlic bread £18

Rosemary, garlic, and redcurrant jelly marinated rump of lamb cooked on the chargrill until pink, served a mint-infused port and redcurrant reduction, with dauphinoise potatoes and tenderstem broccoli £22

Chunky fillet of sea-reared trout, tiger king prawns, asparagus, tenderstem broccoli and baby potatoes, with a dill, vermouth and seafood cream sauce £21

30-day matured sirloin steak pan-fried with mushrooms, grilled tomato & chunky chips £24

Fresh spaghetti with queen scallops, tiger king prawns, shell-off mussels & Dorset crabmeat in garlic butter, spring onion, white wine and cream, topped with lemony watercress & parmesan cheese £21

Seafood platter of tempura battered king prawns, crispy crumbed whitebait, wholetail breaded scampi, & salt 'n' pepper squid, with sweet chilli, lemon and garlic mayo dips, salad and a bowl of skinny chips £18

Lightly peppered strips of steak pan-fried in garlic butter with sliced mushrooms and shallots, finished in a mild dijon mustard, cream, smoked paprika and brandy sauce, served with buttered cabbage & dauphinoise potatoes £19

Desserts, all £7

Maple syrup & pecan nut "treacle tart" with toffee sauce

Fresh strawberry and white chocolate cheesecake with berry coulis

Orange & vanilla crème caramel with honeycomb

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

Tangy lemon tart, fresh raspberries, vanilla ice cream and berry coulis