

The Oddfellows Lunch Menu

Chicken breast stuffed with garlic smoked cheese and ham with a white wine, mushroom, and cream sauce, served alongside tenderstem broccoli and a bowl of skinny fries

£17

Today's shortcrust pastry pie of venison, rabbit, pigeon, and partridge in a redcurrant jelly and Port sauce served with buttered cabbage, roast roots and dauphinoise potatoes

£18

Pure ground beef burger, cheddar, and bacon in a brioche bap with chips and coleslaw

£17

Overnight slow roasted lean belly of British pork, roasted again to order with apple and sausage meat stuffing, caramelized red onions, cider gravy, buttered cabbage, roast roots and dauphinoise potatoes (can be made GF without stuffing)

£19

Fresh pasta classic meat lasagne, baked in a parmesan bechamel sauce, served with salad and garlic bread

£17

Supreme of sea-reared trout and tiger king prawns served with samphire, tenderstem broccoli and baby potatoes (can be made GF)

£20

"Vegetable wellington" of spinach, Cavolo Nero, squash, leeks, mushrooms, and Boursin cheese baked in a puff pastry parcel, roasted roots, tenderstem broccoli & dauphinoise potatoes with a mushroom cream sauce

£18

Fillet of haddock in crispy beer batter, served with peas, tartare sauce, and chips

'Adequate' (6/7oz) for £16 'Ample' (9/10 oz) for £18

"Boeuf bourguignon" lean cuts of beef rump and chunks of smoked bacon in a rich red wine sauce served with cabbage, roast roots, and a bowl of skinny chips

£19

Large "warm salad" of chicken, chorizo, avocado, and melting mozzarella cheese with a balsamic vinaigrette dressing & garlic bread

£18

Lightly peppered strips of fillet steak fried in garlic butter with chopped shallots and mushrooms, finished in mild Dijon mustard, cream, and brandy sauce and served with cabbage, roasted roots and dauphinoise potatoes

£19

Small Plates and Sandwiches

'Birds Eye' fish fingers, salad and tartare sauce brown bread sandwich

£11.50

"Croque monsieur" style fancy toasted swiss cheese and homecooked ham sandwich

£12

Bowl of creamy finely diced fresh vegetable soup with a slice of Welsh rarebit

£10

"Ploughman's special" of sliced ham, chunk of cheddar, wedge of pork pie, and pâté served with pickles, onion chutney, and crusty bread

£15

Home cooked ham, fried eggs & chips

£16

Add a few skinny fries to your sandwich or small plate for £2.50, or enjoy a bowl of chips on their own for £6.50

Today's dessert selection

All £8

Warm maple syrup and pecan nut "treacle tart" with toffee sauce and vanilla ice cream

Tangy lemon tart with raspberries and vanilla cream

Warm chocolate fudge cake with vanilla ice cream and hot chocolate sauce

Crystalized ginger & orange Panna Cotta with almond & peanut brittle

Baileys rich chocolate pot with honeycomb

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.