

Evening menu at The Oddfellows

Main Courses

Overnight slow-roasted lean belly of British pork, roasted again to order and served with apple & sausage meat stuffing, caramelized red onions, cider gravy, crackling, buttered cabbage, roasted roots & dauphinoise potatoes

£19

Pure ground beefburger, bacon, and cheddar in a brioche bun with coleslaw and chips

£17

Haddock fillet in crispy beer batter, served with peas, tartare sauce, and chips

6/7oz for £16 9/10oz for £18

Fresh pasta beef lasagne baked with a parmesan bechamel topping, salad & garlic bread

£17

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

£20

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

£19

"Boeuf bourguignon" lean cuts of beef rump & chunks of smoked bacon with chopped shallots and mushrooms in a rich red wine sauce with roast roots, cabbage and dauphinoise potatoes

£19

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

£19

Our own cooked ham, fried eggs, red onion chutney and chips

£17

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

£20

Starters all £9

Salt 'n' pepper squid with a sweet chili dip

Breaded butterfly king prawns with lemon and garlic mayonnaise

Chicken, avocado, chorizo, and grilled mozzarella "warm salad", balsamic vinaigrette dressing

Cream of finely diced fresh vegetable soup with 'Welsh rarebit' croutons

Desserts all £8

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

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

Baileys and dark Belgian chocolate pot with honeycomb

Crystallized ginger & orange Panna Cotta with almond and peanut brittle

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

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 any allergies or food intolerances.