

A LA CARTE MENU

Wine suggestions have been carefully selected by our Sommelier

Starters

Butter Poached Lobster Salad, Roasted Red Peppers, Potato and Shallot Salad, Baby Watercress <i>Oddfellows wine choice: Catena Chardonnay</i>	8.50 7.25	Honey Glazed Seared 'Local Beef', Garstang Blue Cheese and Horseradish Parfait, Wild Rocket Leaves <i>Oddfellows wine choice: Chilcas Reserva Carmenere</i>	6.95 5.50
Salmon and Crab Fish Cake with Fennel and Dill, Pickled Cucumber Salad, Tartar Sauce <i>Oddfellows wine choice: Johnson Estate Sauvignon Blanc</i>	6.50 6.50	Baked Grouse Mousse, Buttered Curly Kale, Wild Mushrooms, Red Wine Sauce <i>Oddfellows wine choice: Barbera Piemonte Riva Leone</i>	7.95 4.95
Pan Fried 'Diver Caught' Scallops, Pumpkin and Sage Risotto, Twineham Grange Cheese Shavings, Herb Oil <i>Oddfellows wine choice: Fiori Fiano</i>	9.95 4.75	Garden Pea Soup, Slow Cooked Ham Hock, Crispy Bacon <i>Oddfellows wine choice: Tortoise Mountain Chenin / Sauvignon</i>	4.95 4.25
Roasted Globe Artichoke, Baby Onion and Foraged Mushroom Tart, Smoked Shallot Puree, Mushroom Foam V With the addition of Roasted 'Free Range' Chicken Livers <i>Oddfellows wine choice: Primrose Hill Bachus by Chapel Down</i>	4.50 7.25 7.95	'Oddfellows' Charcuterie Plate Selection of 'British' Cured Meats, Warm Golden Cheshire Brie with Garlic and Thyme, Home Made Damson Chutney, Toasted Sour Dough Pickles and Olives <i>Oddfellows wine choice: Primrose Hill Rose by Chapel Down</i>	7.50 7.00

Main Courses

Slow Cooked Free Range Chicken in Red Wine, Button Mushrooms, Caramelised Baby Onions, Smoked Bacon, Creamed Potatoes, Thyme Infused Red Wine Sauce <i>Oddfellows wine choice: Barbera Piemonte Riva Leone</i>	22.00 <i>For 2 to Share</i> 4.95	Grilled Calves Liver, Caramelised Red Onions, Creamed Sage Infused Potatoes, Crisp Pancetta 'Deville' Sauce <i>Oddfellows wine choice: La Serre Merlot</i>	15.00 4.25
Poached 'Natural' Smoked Haddock, Bubble and Squeak, Poached Hens Egg, White Wine and Lemon Butter Sauce <i>Oddfellows wine choice: Catena Chardonnay</i>	2.95 7.25	Grilled Sirloin of 35 day Hung Beef, Shallot and Red Wine Butter, Confit Cherry Tomatoes with Thyme, Blue Cheese Dauphinoise Potatoes, Rocket and Parmesan Salad <i>Oddfellows wine choice: d'Arenberg The Love Grass Shiraz</i>	18.95 7.00
Slow Cooked Belly of 'Landrace' Pork, Creamed Cabbage with Cured Smoked Bacon, Cheshire Apple and Sage Compote, Grain Mustard Cream Sauce <i>Oddfellows wine choice: Johnson Estate Sauvignon Blanc</i>	15.95 6.50	Pan Roasted Fillet of Sea-Bream, Caramelised Chorizo, Squid Noodles, Caper, Shallot, Lemon and Parsley Dressing <i>Oddfellows wine choice: Minini Pinot Grigio</i>	13.95 4.25
Deep Fried Fillet of Cod in Light Curry Infused 'Spitting Feathers' Beer Batter, Triple Cooked Chips, Crushed Minted Peas, Tartar Sauce <i>Oddfellows wine choice: Primrose Hill Bachus by Chapel Down</i>	13.50 7.95	Roasted Butternut Squash, Baby Aubergine and Watercress Risotto, Parmesan Shavings, Lemon Oil V <i>Oddfellows wine choice: Johnson Estate Sauvignon Blanc</i>	12.00 6.50

Side dishes all at 2.75

Cabbage with Bacon, Triple Cooked Chips
Buttered Broccoli with Toasted Almonds
Creamed Potatoes, Blue Cheese Dauphinoise Potatoes
Rocket Leaves with Shavings of Twineham Grange Cheese

Sunday Brunch	12-4pm
Roast	8.95
2 Courses	10.95
3 Courses	12.95

V = Vegetarian

If you have any dietary requirements or allergies please inform us.

All of our ingredients are purchased daily.

Please be understanding if something is unavailable.

To the best of our knowledge, no genetically modified ingredients have been used.

A service charge of 10% will be added to parties over 8.

All indicated prices are inclusive of VAT.

RICHARD *Phillips.*
OFDELLOWS

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