

VEGAN ODD PLATES

marinated olives	3.5
hummus & breadsticks	3.5

ROASTED CAULIFLOWER, white grapes, lovage, nuts

SMOKED LEEK, burnt onion, apple, smoked mustard

MUSHROOM PARFAIT, fennel and horseradish vinegar, seeds

DECADENCE

CHOCOLATE ICE CREAM, orange, hazelnut

SNACKS

vegetable crisps	3
samosas, curry salt sugar	3.5

HERBIVOROUS

7

7

8

8



Head Chef – Elliot Hill

Introducing our Odd Plate menu – plates inspired by seasonality and provenance.

Each dish is designed and sized dependent on the ingredients that have inspired them. Some dishes are smaller, some are large, some can be both!

We recommend 2 or 3 smaller sized dishes with a side or a dessert, or the more traditional dining experience of a smaller dish followed by a larger, then something indulgent.

The odd sized plates are designed to get the best out of the ingredients; they encourage a natural way of eating - a progression, starting with the lightest plate and finishing with the richer flavours. And then something sweet to finish!

ODD PLATES

marinated olives	3.5	vegetable crisps	3
hummus, sumac & breadsticks	3.5	homemade bread & butter	4
CULTIVATED PLATTER selection of snacks, cured meats and nibbles			15

THE CULTIVATED

PARSNIP VELOUTE , blue Monday, bacon, lovage	7
MUSHROOM PARFAIT , fennel and horseradish vinegar, seeds	8
ROSARY GOATS CHEESE , smoked leek, pickled onion, hazelnut crumble	9
CAULIFLOWER , sage polenta, onion	9 / 12

FROM THE RIVERS & THE SEA

PLAICE GRILLED IN DOUGLAS FIR , lightly battered mussels	8
STONE BASS , yeasted cauliflower, white grapes, chicken skin and nuts	14
CIDER CURED TROUT , gingerbread, beetroot, buttermilk dressing	8
SEA BREAM , potatoes cooked in masala spiced 'bouillabaisse', lime pickle	10 / 13

FARMS AND FURTHER

BRAISED BEEF RAGOUT , coffee cured turnips, garlic	8
PORK TENDERLOIN , BBQ celeriac, apple, smoked mustard	14
QUAIL , parsley root and truffle porridge, boudin noir	17
LAMB RUMP AND FAGGOT , smashed Jerusalem artichoke, caramelised onion	17

THE INDULGENT

CHOCOLATE GANACHE , yoghurt, cacao nib, Jerusalem artichoke skin	9
ORANGE, DATE AND MASCARPONE	7
MALTED MILK BISCUIT PARFAIT , coffee, hazelnuts	7
'BLACKBERRIES AND CUSTARD' , frangipane	7
CHEESE , selection of British cheeses with traditional accompaniments	10/15

CULTIVATED SIGNATURE MENU

to be ordered by the table - £45 per head, max 6 people. Inclusive of a tailored wine flight - £59 per head.

BREADS

ROSARY GOATS CHEESE, smoked leek, pickled onion, hazelnut

STONE BASS, yeasted cauliflower, white grapes, chicken skin

LAMB RUMP AND FAGGOT, caramelised onion, truffle jus

OUR FAVOURITE CHEESES and their friends

CHOCOLATE GANACHE, yoghurt, cacao nib, Jerusalem artichoke skin

EXTRAS

chips, thick or thin	4	savoy cabbage, lightly smoked butter	4
malt glazed carrots	4	watercress, roasted hazelnut, mustard	3.5

ODDFELLOWS CLASSICS AND GRILLS

6oz BEEF BURGER cheese, BLT, fries	12
FISH & CHIPS mushy peas, tartare sauce	13
STEAK FRITES 7oz bavette served rare	17
RIBEYE 10oz British beef	28
FILLET 8oz British beef	30
<i>grills served with fries, watercress</i>	
16oz CHATEAUBRIAND FOR TWO selection of two 'extras', béarnaise sauce	60
SAUCES	
peppercorn sauce	3
béarnaise	3

Before ordering, please speak to our staff about your requirements or any information with regards to food allergies or intolerances. Prices include VAT at the current rate. A 12.5% service charge will be added for groups of 6 or more.