

VEGAN ODD PLATES

marinated olives 3.5
hummus & breadsticks 3.5

CAULIFLOWER, sweetcorn and its juice, caper, popcorn, pickled red cabbage, mustard

MUSHROOM 'ON TOAST', truffle vinaigrette, walnut, lovage

SMOKED LEEK, onion, Jerusalem artichoke crisps, black garlic

DARK CHOCOLATE PARFAIT, orange, nuts

SELECTION OF SORBETS

vegetable crisps 3

SNACKS

HERBIVOROUS

9 / 12

8 / 11

7

DECADENCE

8

4



BY ELLIOT HILL | AT ODDFELLOWS CHESTER

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	3.5
CULTIVATED PLATTER charcuterie, cheeses, olives, breads, snacks			20

THE CULTIVATED

JERUSALEM ARTICHOKE SOUP , truffle vinaigrette, Cheshire cheese	7
MUSHROOM IN THE GROUND , garlic, cacao, lovage, cobnuts	8
ROSARY GOATS CHEESE , smoked leek, pickled onion, hazelnut crumble	9
CAULIFLOWER , sweetcorn and its juice, caper, popcorn, mustard	9 / 12

FROM THE RIVERS & THE SEA

TORCHED MACKEREL , pickled red cabbage, yoghurt, chicory	8
SCALLOPS , carrot, gingerbread, buttermilk	10/13
CURED SALMON , apple, kohlrabi, chervil, pine	8
SEA BREAM , masala spiced bouillabaisse, sea greens, spinach, lime pickle	10 / 13

FARMS AND FURTHER

CHICKEN LIVER PARFAIT , Jerusalem artichoke crisps, grape, black garlic	8
DUCK BREAST , salt baked celeriac, fig, candied walnut	13/16
GUINEA FOWL , truffle, savoy cabbage, mushroom duxelle, consommé	15
WELSH LAMB TASTING , malted salsify, black bomber cheddar	17

THE INDULGENT

DARK CHOCOLATE GANACHE , orange, whisky, bay leaf	8
TOFFEE APPLE , cardamom, ginger	8
MILK PARFAIT , salted caramel, almond	7
PARSNIP CAKE , muscovado, blackberry, Armagnac, walnut	7
CHEESE , selection of British cheeses with traditional accompaniments	10/15
YORKSHIRE FETTLE CHEESE , douglas fir, pear, smoked almond	6

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

SCALLOP, carrot, ginger, buttermilk

DUCK BREAST, fig, celeriac, walnut

YORKSHIRE FETTLE douglas fir, pear, smoked almond

DARK CHOCOLATE GANACHE, orange, whisky, bay leaf

EXTRAS

chips, thick or thin	4	savoy cabbage, smoked butter	4
malt glazed parsnips	4	seasonal salad	3.5

ODDFELLOWS CLASSICS AND GRILLS

ODDFELLOWS FRIED CHICKEN smoked garlic mayo, fries	12
6oz BEEF BURGER bacon, cheese, relish, lettuce, fries	12
FISH & CHIPS mushy peas, tartare sauce	13
2 PORK CHOPS piccalilli, fries	16
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 CHATEUBRIAND FOR TWO thick chips, tomatoes, mushrooms, 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.