



Our food is Cultivated - pure and simple. Our ingredients are thoughtfully grown and nurtured. Our plates are then created and devised with the flavour profile of those ingredients at the forefront.

Our 'no waste' philosophy goes further than others, pushing us to be creative and experimental with ingredients and processes.

Menus are carefully planned around the seasons, with ingredients sourced wherever possible from like-minded local producers, who share the same values and are as committed as we are in making a meaningful impact through the food we choose.

Cultivated

BY ELLIOT HILL | AT ODDFELLOWS CHESTER

Small plates inspired by seasonality and provenance.

We recommend having 3-4 dishes for a full feed – food will arrive lightest to the richest, then if there is room, an indulgent pud.

GRAZE

Marinated olives	3.5	Vegetable Crisps	3.0
Cajun pork popcorn	4.0	Bread & Butter	4.0
Hummus, Breadsticks, Sumac	3.5	Puff Pastry Savouries	4.0

PLATES

CELERIC VELOUTÉ grape, celery, walnut	6.5
MUSHROOM PARFAIT jerusalem artichoke, yeasted garlic	7.5
SHEEP'S YOGHURT ICE CREAM beetroot, hazelnut, sorrel	7.0
ASPARAGUS dill granita	8.0

NURTURED FROM THE LAND

CHICKEN GLAZED SCALLOP wild garlic, crab, chicken skin crumble	11.0
PLAICE cooked in seaweed butter, sea buckthorn ketchup	7.0
TREACLE CURED SALMON radish, quails egg, watercress	7.0
HAKE lime pickle cracker, spinach, coriander	9.5

SEA AND RIVERS

PORK AND APPLE piggy bits, apple barbecue sauce	11.0
24 HOUR SHORT RIB black bomber potato, onion	10.0
DUCK cucumber, yoghurt, peanut dukkha	11.0
CONFIT CHICKEN LEG croquette, parsley, garlic	9.0

FARMS AND FURTHER

CHOCOLATE GANACHE minus 8 yoghurt sorbet, Jerusalem artichoke skin	7.0
RUM & RAISIN bread & butter ice cream	6.5
LEMON, FENNEL, HONEY smoked almond	6.5
CHEESE BOARD welsh black bomber cheddar, blue monday, perl wen brie & traditional accompaniments	10.0

PUDS

CHOCOLATE GANACHE minus 8 yoghurt sorbet, Jerusalem artichoke skin	7.0
RUM & RAISIN bread & butter ice cream	6.5
LEMON, FENNEL, HONEY smoked almond	6.5
CHEESE BOARD welsh black bomber cheddar, blue monday, perl wen brie & traditional accompaniments	10.0

CULTIVATED TASTING

To be ordered by the table - £45 per head.

Breads & Amuse	-
ASPARAGUS dill granita	-
CHICKEN GLAZED SCALLOP wild garlic, crab, chicken skin crumble	-
DUCK cucumber, yoghurt, peanut dukkha	-
OUR FAVOURITE CHEESE and their friends	-
CHOCOLATE GANACHE minus 8 yoghurt sorbet, Jerusalem artichoke skin	-

EXTRAS

Triple cooked chips	4.0	Greenest greens, lightly smoked butter	4.0
Fries	4.0	Gem, smoked garlic mayo, black bomber, hazelnut	3.5
Malt Glazed Carrots	4.5	Overcooked potatoes and herbs	4.0

CLASSICS & GRILLS

8OZ FILLET fries, watercress	30.0
10OZ RIBEYE fries, watercress	28.0
STEAK FRITES 7oz bavette, fries	17.0
16OZ CHATEAUBRIAND FOR TWO selection of two extras, béarnaise sauce	60.0
SAUCES	
peppercorn sauce / béarnaise	3.0
6OZ BEEF BURGER cheese, blt, fries	14.0
FISH & CHIPS mushy peas, tartare sauce	13.5
ODDFELLOWS PLATTER selection of snacks & charcuterie meats (for 2/3 to share)	25.0
ODDFELLOWS CAESAR gem, watercress, hazelnuts, croutes, black bomber, smoked garlic	11.0
MACARONI CHEESE truffle, watercress	14.0