

ODDFELLOWS

CHESTER

Graduation Menu

2 course 24.50, 3 course 29.50

Soup of the moment, Seasonally garnished
Lamb Faggot, Yeasted Cauliflower, Damson
Salmon Gravavlax, Grape, Mustard, Black Garlic

Cornfed Chicken with Truffle under the skin, Polenta, Mushrooms, Sweetcorn

Smoke Buttered Haddock, Leek and Potato
Salt Baked Celeriac Risotto, Walnuts, Pickled Apple, Lovage
Steak Frites – Bavette served rare, Fries (supplement 3.0)

8oz Fillet, Fries, Watercress (supplement 17.0)

6oz Beef Burger, Cheese, BLT, Fries

Vanilla Rice Pudding, Pear and Almond Crumble
Michel Cluizel Dark Chocolate, Salted Caramel
Selection of British Cheeses and Traditional Accompaniments

Before ordering, please speak to a member of the team about your dietary requirements or any information with regards to food allergies or intolerances.