

Welcome to
The Restaurant
At Oddfellows Chester

Head Chef - Elliot Hill
Restaurant Manager - Louise Haworth

Introducing our odd plate menu - plates inspired by seasonality and providence. The odd sized plates are designed to get the best out of the ingredients - some are small, some are large, and some can be both. 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! Feeling ravenous? Then we recommend three of the smaller sized plates or one small plate and a larger one. Only peckish? Then a couple of smaller dishes or one large and perhaps a side would be perfect. Talk to one of our friendly team for menu suggestions and pairings with cocktails and wines.

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. Service will be added at your discretion.

ODD PLATES

| | | | |
|----------------------|-----|------------------|------------------|
| | | | PLATE 0.5 |
| marinated olives | 3.5 | vegetable crisps | 3 |
| hummus & breadsticks | 3.5 | bread & butter | 3.5 |

PLATE 1 - THE CULTIVATED

| | | | |
|---|--|--|--------|
| BROCCOLI SOUP , blue cheese scone, chive | | | 7 |
| SUMMER SALAD , Yellison's goats curd, smoked lemon | | | 8 / 11 |
| HERITAGE TOMATO , yoghurt, peanut dukkah | | | 8 |
| CURED BEEF , kohlrabi, marmite, rocket, caper | | | 9 |

PLATE 2 - FROM THE RIVERS & THE SEA

| | | | |
|--|--|--|---------|
| TORCHED MACKEREL , apple, cucumber, dill, buttermilk | | | 8 |
| COD LOIN , hazelnut, watercress, garlic, bacon, Yukon golds | | | 16 |
| CHALK STREAM TROUT , gin cured, grapefruit, seaweed, pain d'epice | | | 9 |
| SEA BREAM , 'escabeche', samphire, tomato water, nasturtium | | | 10 / 13 |

PLATE 3 - FARMS AND FURTHER

| | | | |
|--|--|--|---------|
| CRISPY POLENTA , grilled lettuce, morels, grelots | | | 11 / 14 |
| WELSH LAMB RUMP , asparagus, lovage | | | 17 |
| CHICKEN SUPREME , young leek, parsley, preserved lemon, rosti | | | 11 / 14 |
| BBQ PORK RIBEYE , hispi cabbage, blue cheese, grape, walnuts | | | 16 |

PLATE 4 - THE INDULGENT

| | | | |
|---|--|--|----|
| CHOCOLATE CREMAUX , salted caramel | | | 9 |
| 'JELLY AND ICE CREAM' , elderflower, strawberry, macadamia, gin and tonic sorbet | | | 7 |
| GRILLED PEACH , malt mousse, white chocolate, almond sponge | | | 8 |
| PEANUT BUTTER PARFAIT , cucumber, lime, mint | | | 7 |
| CHEESE , selection of british cheeses with traditional accompaniments | | | 10 |

ODDFELLOWS SIGNATURE MENU

to be ordered by the table - £45 per head, max 6 people

HERITAGE TOMATO ESCABECHE, tomato consommé, goats curd, nasturtium

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TORCHED MACKEREL, apple, cucumber, dill, buttermilk

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LAMB RUMP, asparagus, lovage, morel

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PEANUT BUTTER PARFAIT, cucumber, lime, mint

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CHOCOLATE CREMAUX, salted caramel

FROM THE GRILL

| | |
|--|----|
| PORK CHOP apple chutney | 18 |
| STEAK FRITES bavette served rare | 17 |
| RIBEYE 10oz British beef | 28 |
| FILLET 8oz British beef | 30 |
| <i>grills served with fries, watercress</i> | |
| CHATEUBRIAND FOR TWO chunky chips, tomatoes, mushrooms, béarnaise sauce | 60 |

EXTRAS

| | | |
|----------------------|-------------------------|------|
| chips, thick or thin | greenest greens | |
| malt glazed carrots | seasonal salad, yoghurt | 4.50 |
| sauce, peppercorn | béarnaise | 3 |