

VEGAN ODD PLATES

marinated olives	3.5
hummus & breadsticks	3.5

JERUSALEM ARTICHOKE, raw mushroom, celery, mustard

ESCABACHE, nasturtium, tomato consommé

SMOKED LEEK, onion, hazelnut, sage

RASPBERRIES, nuts, fennel granita

SELECTION OF SORBETS

vegetable crisps

SNACKS

3

HERBIVOROUS

8

8 / 11

12

DECADENCE

7

4



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

PLATE 0.5

CAULIFLOWER SOUP, 'Cheddar toastie', curry oil	7
JERUSALEM ARTICHOKE, celery, mustard, raw mushroom	8
GOATS CHEESE 'CUSTARD', smoked leek, pickled onion, hazelnut crumble	9
SAGE AND ONION, crispy polenta	9 / 12

THE CULTIVATED

FROM THE RIVERS & THE SEA

TORCHED MACKEREL, pickled turnip, radish, yuzu ponzu dressing	8
STONE BASS, smoked haddock and mussel velouté, grelots	13
CURED SALMON, apple, kohlrabi, chervil, pine	9
SEA BREAM, 'escabeche', samphire, tomato water, nasturtium	10 / 13

FARMS AND FURTHER

CHICKEN LIVER MOUSSE, Jerusalem artichoke, grape, black garlic	9
DUCK BREAST, salt baked celeriac, damson, walnut	13/16
GUINEA FOWL, truffle, savoy cabbage, mushroom	15
VENISON, malt glazed parsnip, blackberry, horseradish, nasturtium	18

THE INDULGENT

DARK CHOCOLATE GANACHE, orange, whisky, bay leaf	8
TOFFEE APPLE, cardamom, ginger	8
MILK PARFAIT, salted caramel, almond	7
PEAR AND BLACKBERRY FRANGIPANE, Armagnac	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
Inclusive of a tailored wine flight - £59 per head.

BREADS, whipped butter

SMOKED LEEK, goats' cheese, pickled onion, hazelnut

STONE BASS, smoked haddock and mussel velouté

DUCK BREAST, damson, celeriac, walnut

CHOCOLATE, ORANGE, BAY LEAF, WHISKY

MILK PARFAIT, salted caramel, almond

FROM THE GRILL

PORK RIBEYE	16
STEAK FRITES bavette served rare	17
RIBEYE 10oz British beef	28
FILLET 8oz British beef	30
<i>grills served with fries, herby watercress</i>	
16oz CHATEUBRIAND FOR TWO chunky chips, tomatoes, mushrooms, béarnaise sauce	60
Steak additions	
peppercorn sauce	3
béarnaise	3
smoked butter	1.5

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

EXTRAS

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.