



ALA CARTE

STARTERS

Katsu-Style Monkfish	£14.5
<i>Coconut katsu batter, breaded monkfish tail, pomegranate and natural yoghurt</i>	
Vegan Satay (VE) (GF)	£11
<i>King oyster mushrooms, toasted peanuts, tenderstem broccoli and wilted pak choi</i>	
Citrus-Cured Trout (GF)	£13.5
<i>Horseradish crème, dill and crispy fish skin</i>	
Pressed Confit Chicken	£12
<i>Salt-baked onions, beetroot ketchup and chicken fat bread</i>	
Goat's Cheese Panna Cotta	£11
<i>Confit tomatoes, basil and tarragon gremolata, tomato tea</i>	
Soup of the Day (V) (GF)	£8

MAIN COURSE

Pork Duo	£28
<i>Pork belly and crispy pork faggot, white bean purée, celeriac, lovage and pork jus</i>	
Marmite Pearl Barley Risotto (V)	£18
<i>Malt Parmesan tuile pieces and sweet vinegar emulsion</i>	
Sticky Lamb Rump (GF)	£32
<i>Mousseline purée, chard, baby onions, mint and lamb fat gravy</i>	
Gochujang Sea Bream (GF)	£26
<i>Potato pavé, butternut squash, chimichurri dressing, chard gem and chilli flakes</i>	
Balsamic Bourbon Salmon (GF)	£28
<i>Trout roe velouté, samphire, saffron potatoes and brambles</i>	

Vegetarian (V) / Vegan (Ve). Gluten Free options available with prior notice.
Kindly inform your server of any allergies or dietary requirements, and we'll be happy to accommodate you.
A discretionary 10% service charge will be added to your bill.



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MAIN COURSE

Côte de Bœuf (GF) <i>14oz ribeye on the bone, pommes neige, roasted tomatoes and garlic field mushrooms Served with pink peppercorn sauce and bone marrow gravy</i>	£65
The Slightly Odd Burger <i>6oz beef patty, Monterey Jack cheese, house burger relish, house fries and jalapeño slaw</i>	£20.5
Battered Fish and Chips <i>8oz battered fish, house chips, Oddfellows curry sauce, mushy peas and tartare sauce</i>	£22.5

DESSERTS

The Original Oddfellows Sticky Toffee Pudding <i>Salted caramel sauce and vanilla bean ice cream</i>	£9
Vegan Chocolate Tart (VE) (GF) <i>Vegan honeycomb ice cream</i>	£9
British Cheese Selection <i>A selection of British cheeses, house pear relish, water crackers and honey butter</i>	£12
Sicilian Lemon Tart <i>Lemon sorbet and crushed meringue</i>	£9
Selection of ice cream (GF) <i>Vanilla pod, lemon sorbet, cherry, honeycomb, blood orange sorbet</i>	£3 2 Scoops £4.5 3 Scoops

SIDES

Fries	£5.50
Seasonal Vegetables	£5
Rocket, Tomato & Rapeseed Oil Salad	£4

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