

A La Carte

ODDFELLOWS

ON THE PARK | CHEADLE

NIBBLES

A refined selection of nibbles, to cleanse the palate.

WARM BREADS, OIL AND BALSAMIC	5	HUMMUS AND TOASTED PITTA BREAD	5
MIXED MARINATED OLIVES VE	5		

EARLY INDULGENCES

A warm, welcome dish to start your experience.

ODDFELLOWS SOUP OF THE DAY VE	8	CHIMICHURRI CAULIFLOWER VE GF	10
served with house bread		spiced chickpeas pomegranate tahini dressing	
WOOD PIGEON GF DF	14	PARSNIP BHAJIS VE GF DF	10
kohlrabi slaw damson and plum gel garlic salt		mango gel coriander oil	
BRAISED CHORIZO DF	12	GRILLED HALLOUMI CHEESE V GF	10
piquillo peppers rioja syrup sourdough		hot honey dressing pickled carrot raisin gel	
CHILLED SALMON GRAVADLAX	14	FENNEL SEARED TUNA GF DF	14
oversized dill blini sour cream lilliput capers cornish caviar 167 Riesling, Domaine Amelie et Charles Sparr, Alsace (£58)		pickled mooli purple shiso orange vinaigrette 119 Albariño, Bouza do Rei Gran Seleccion, Rias Bixas £67	

COLD SANDWICHES

Available until 5pm. Served on white or brown bread, or a tortilla wrap. All selections include house slaw and skinny fries.

CHICKEN CEASAR & GARDEN SALAD	12	MATURE CHEDDAR CHEESE SAVOURY	12
SMOKED SALMON, CREAM CHEESE & SPINACH	12	EGG MAYONNAISE	10

HOT SANDWICHES

Available until 5pm, served on sourdough ciabatta with skinny fries and house slaw.

HOT ROAST BEEF	19	ROASTED RED PEPPER VE	15
caramelised onions jus		olive courgette chimichurri	
BACON & MOZZARELLA	16		
cranberry chutney			

WOODFIRED PIZZA

A classic 12 inch pizza, where each creation is a harmonious blend of premium ingredients and masterful technique.

MARGHERITA	16	WILD MUSHROOM & CARAMALISED ONION	16
PEPPERONI	16	GREEK OLIVE, FETA & MINT	16

All prices are listed in GBP (£).

**Please tell your server if you have any allergies or dietary requirements.
Please note, an optional 10% service charge will be added to your bill.**

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SIGNATURE SERVINGS

From us, to you. A selection of mouth-watering main dishes.

PAN SEARED DUCK BREAST GF	28
pancetta & bean cassoulet sour cherry jus <i>409 Gamay, Domaine Didier Desvignes, Beaujoais Villages £56</i>	
WILD MUSHROOM STROGANOFF PIE VE	20
truffle mash chantenay carrots caramelised onion jus <i>152 Chardonnay, Indaba, Stellenbosch £32</i>	
BAKED SCOTTISH SALMON GF	28
rosemary & lemon potatoes szechuan fermented cucumber sorrel cream sauce	
CONFIT RED PEPPER RISOTTO VE GF	19
lime & chilli squash vegan nduja croquettes	
BATTERED HADDOCK FILLET GF DF	19
triple cooked chips dill fried peas chip shop curry sauce	
KALE SORREL PESTO SPAGHETTI VE GF N	18
broad beans zucchini toasted pine nuts almond cream sauce	
GOCHUJANG SPICED PORK BURGER	18
kimchee slaw korean spiced mayonnaise skinny fries	
SLOW BRAISED FEATHERBLADE OF BEEF GF	27
dauphinoise potatoes caraway carrots tenderstem broccoli merlot jus <i>564 Zinfandel, Scotto Old Vines, California £34</i>	
SAAG PANEER MAKHANI CURRY GF	19
wild basmati rice lime pickle crisp kale	
SIRLOIN STEAK FRITES GF	28
creamy peppercorn sauce skinny fries mixed leaf salad <i>584 Carmenere, Terra Noble Reserva, Rapel Valley £38</i>	

ENHANCING ADDITIONS

Irresistible side dishes to accompany your main. £5 each

TRIPLE COOKED CHIPS GF DF	CARAWAY CARROT & TENDERSTEM BROCCOLI GF DF
SKINNY FRIES GF DF	BLACK TRUFFLE MASH GF VE
GREEK PETITE SALAD GF	

GUILTY PLEASURES

The grand finale.

ODDFELLOWS STICKY TOFFEE PUDDING 8	ORANGE BLOSSOM CREME BRULEE GF 8
salted caramel vanilla pod ice cream	
BANANA & YUZU CAKE VE 8	DARK CHOCOLATE & CARAMILK TORTE 8
vegan vanilla ice cream	
raspberry coulis popping candy	
raspberry sherbet blood orange sorbet	

SELECTION OF ENGLISH CHEESES **11**

house chutney | grapes | celery | artisan biscuits

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