

RESTAURANT MENU

SMALL PLATES

FRESHLY BAKED FOCACCIA, BLOODY MARY BUTTER - 6.50

GNUDI, CHARRED COURGETTE/ PECORINO - 7.0

SALT AND PEPPER PADRON PEPPERS, LABNEH/ SMOKED NUTS - 6.95

ENGLISH PEA AND MINT COURGETTE SOUP, CRISPY FRIED EGG/ TRUFFLE OIL - 8.50

WHIPPED RICOTTA, CHILLI OIL/ HEIRLOOM TOMATOES/ SCORCHED CHERRIES - 7.0

TORCHED MACKEREL, FENNEL / HORSERADISH/ SOUR WHITE GRAPES - 9.50

MAINS

BEEF BURGER, BLUE CHEESE SAUCE/ STICKY BEER ONIONS/ SESAME BUN/ FAT CHIPS - 17.50

FRIED CHICKEN BURGER, BRIOCHE BUN / HOMEMADE HOT SAUCE/ DIRTY MAC N CHEESE - 17.0

BRAISED CAULIFLOWER, TRUFFLE SAUCE/ SMOKED CASHEW NUTS/ BURNT ONION PURE - 15.50

PRESSED LAMB, CURRIED SQUASH/ PRESERVED LEMON AND ORANGE VINAIGRETTE/ SHAVED FENNEL AND APPLE - 21.0

LEMON "CHICKEN" FLAVOURED FRIED HADDOCK, FAT CHIPS/ CORIANDER AILLO - 16.0

BLACKENED BAVETTE STEAK, CORN PURE/ CHARRED CORN/ ROCKET PESTO/ TENDERSTEM - 19.0

SIDES

CHEFS HOUSE SALAD- 5.5 / SPICY BUTTERED CORN- 6.0 / DIRTY MAC N CHEESE CROQUETTES- 6.0

ODDFELLOWS PARMESAN AND TRUFFLE CHIPS- 6.0 / TRIPPLE COOKED LEMON PEPPER CHIPS 6.0

DESSERTS

SUMAC ROASTED STRAWBERRIES, CREME FRAICHE ICE-CREAM/ FENNEL POLLEN MERINGUE - 8.0

COFFEE AND SALTED CARAMEL PARFAIT, TOASTED WAFFLE/ TORCHED MERINGUE - 8.0

LEMON CHEESECAKE, HONEY POLENTA SPONGE/ YOGHURT SORBET/ OLIVE OIL/ WHISKEY GEL - 8.0

PLEASE SPEAK TO A MEMBER OF STAFF REGARDING ANY DIETARY
REQUIREMENTS OR FOOD ALLERGIES