

A La Carte

ODDFELLOWS

ON THE PARK | CHEADLE

NIBBLES & APERITIF

Tempting Nibbles & Tasty Sips: The Perfect Prelude to Your Evening

WARM BREADS, OIL AND BALSAMIC	VE	5	SUN DRIED TOMATO AND BASIL BRUSCHETTA	VE	5
MIXED MARINATED OLIVES	VE	5	MATURE CHEDDAR CHEESE STRAWS, HOUSE CHUTNEY		5
			PAUL AUGUSTIN CHAMPAGNE BRUT (125ml)		13

EARLY INDULGENCES

A warm, welcome dish to start your experience.

MOULES MARIANNA		12	ODDFELLOW'S SOUP OF THE DAY		8
smoked tomato sauce aged balsamic basil dipping sourdough			homemade artisan bread		
164 Chardonnay, Petit Chablis, Burgundy		72	WILD BOAR AND RED WINE RAVIOLI	N	15
GOATS CHEESE CURD	GF	11	crisp sage mozzarella pesto rosso		
ruby grapefruit pickled candy beet guacamole			447 Sangoviose, Chianti Classico, Tuscany		45
MOROCCAN CAULIFLOWER BON BON	VE GF	10	SMOKEY CALAMARI		12
buffalo sauce fresh herbs			bloody mary dressing celery salt		
167 Reisling, Domaine Amelie et Charlse Sparr, Alsace		58			

COLD SANDWICHES

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

TOPSIDE OF BEEF		15	SMOKED CHEDDAR		13
coarse-grain mustard mayonnaise tomato			sun dried tomato chutney		
SMOKED SALMON		16	EGG MAYONNAISE & CHIVE		12
citrus mayonnaise mixed leaf					

HOT SANDWICHES

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

HOT ROAST BEEF		17	ROASTED RED PEPPER	VE	15
caramelised onions jus			olive courgette chimichurri		

WOODFIRED PIZZA

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

MARGHERITA	V	16	WILD MUSHROOM & CARAMALISED ONION	V	17
PEPPERONI		17	GREEK OLIVE, FETA & MINT	V	17

All prices are listed in GBP (£)

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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SIGNATURE SERVINGS

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

PAN SEARED CHICKEN SUPREME parsnip puree charred pak choi potato fondant pancetta, tarragon & mustard cream sauce	GF 24
SPICED CELERIAC AND SWEET POTATO PIE braised carrot ratatouille parsley oil 301 Garnacha/ Syrah, Unexpected Rose, Provence £50	VE 20
GRILLED FILLET OF LEMON SOLE cauliflower puree sauté kale fried squash cracked pepper and lemon butter parmigiano reggiano 160 Sauv Blanc/ Virua/ Malvasia, Serria Cantabria, Rioja £60	GF 28
BEER BATTERED LOIN OF COD triple cooked chips dill fried peas chunky tartare sauce	19
ALOO GOBI BALTI cauliflower rice mini spinach bhaji poppadum lime pickle	VE 18
PORK AND GRANNY SMITH APPLE BURGER chilli jam coarse grain mustard mayonnaise beef tomato watercress skinny fries	19
SLOW BRAISED VENISON AND JERUSALEM ARTICHOKE HOT POT roasted swede confit garlic greens pouring merlot jus 564 Zinfandel, Scotto Old Vines, California £34	GF 28
STEAK FRITES dry aged british rib eye béarnaise sauce & peppercorn sauce baked cherry tomato skinny fries	GF 32
BRAISED BELLY OF PORK parmentier potatoes apple cider jus roast carrot burnt shallot	27

ENHANCING ADDITIONS

Irresistible side dishes to accompany your main £5 each

TRIPLE COOKED CHIPS	GF DF	SEASONAL VEGETABLES	GF DF
SKINNY FRIES	GF DF	CHERMOULA SLAW	GF DF

GUILTY PLEASURES

The grand finale.

ODDFELLOWS STICKY TOFFEE PUDDING salted caramel vanilla pod ice cream	9	BLACKCURRANT SWIRL CHEESECAKE blackcurrant gel blackcurrant sorbet	9
BISCOFF VEGAN DOUGHNUT espresso syrup vegan salted caramel ice cream	VE 9	FOREST BERRY PANNACOTTA raspberry soil	GF 9
PISTACHIO AND RUM CHOCOLATE DELICE pistachio ice cream popping candy	V N 9	SELECTION OF ENGLISH CHEESES house chutney grapes celery artisan biscuits	12

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