

## A LA CARTE MENU

*Wine suggestions have been carefully selected by our sommelier*

### Starters

Crab Cocktail, Roasted Red Peppers, Brandy and Tomato Mayonnaise	8.95	Honey Glazed Seared 'Local Beef', Garstang Blue Cheese and Horseradish Parfait, Wild Rocket Leaves	7.50
<i>Oddfellows Wine Choice: Catena Chardonnay</i>	7.25	<i>Oddfellows Wine Choice: Chilcas Reserva Carmenere</i>	5.50
'Cheshire Smoke House' Oak Smoked Salmon 'Pillow', Horseradish Cream, Toasted Brioche	7.25	Roast Breast of Local Partridge, Wild Mushrooms, Caramelised Bacon and Baby Onions, Sherry Vinegar	7.25
<i>Oddfellows wine choice: Johnson Estate Sauvignon Blanc</i>	6.50	<i>Oddfellows wine choice: Barbera Riva Leone</i>	4.95
Pan Fried 'Diver Caught' Scallops, Pumpkin and Sage Risotto, Twineham Grange Cheese Shavings, Herb Oil	8.50	Wild Mushroom Soup with Toasted Almonds	5.50
<i>Oddfellows wine choice: Fiori Fiano</i>	4.75	<i>Oddfellows wine choice: Tortoise Mountain Chenin/Sauvignon</i>	4.25
Marinated Beetroot Carpaccio, Goats Cheese Mousse, Poached Quails Eggs, Walnut Salad V	8.50	'Oddfellows' Charcuterie Plate, Selection of 'British' Cured Meat, Warm Cheshire Brie with Garlic and Thyme, Homemade Chutney, Toasted Sourdough, Pickles and Olives	8.95
<i>Oddfellows wine choice: Primrose Hill Bachus by Chapel Down</i>	5.50	<i>Oddfellows wine choice: Primrose Hill Rose by Chapel Down</i>	7.00

### Main Courses

Slow Cooked Free Range Chicken in Red Wine, Button Mushrooms, Caramelised Baby Onions, Smoked Bacon, Creamed Potatoes, Thyme Infused Red Wine Sauce.	26.00 <small>For 2 to share</small>	Roast 'Sloe Crusted' Venison Loin, Braised Red Cabbage, Port Glazed Vegetables, Blackberry and Juniper Sauce	18.00
<i>Oddfellows Wine Choice: Barbera Piemonte Riva Leone</i>	4.95	<i>Oddfellows Wine Choice: La Serre Merlot</i>	4.25
Poached 'Natural' Haddock, Bubble and Squeak, Poached Hens Egg, White Wine and Lemon Butter Sauce	13.95	Grilled Sirloin of 35 Day Hung 'Galloway' Beef, Shallot and Red Wine Butter, Confit Cherry Tomatoes with Thyme, Blue Cheese Dauphinoise Potatoes, Rocket and Parmesan Salad	18.95
<i>Oddfellows wine choice: Catena Chardonnay</i>	7.25	<i>Oddfellows wine choice: D'Arenberg, The Love Grass Shiraz</i>	7.00
Slow Cooked Belly of 'Landrace' Pork, Creamed Cabbage with Cured Smoked Bacon, Apple and Sage Compote, Grain Mustard Cream Sauce	16.95	Pan Roasted Fillet of Sea-Bream, Caramelised Chorizo, Squid Noodles with Caper, Shallot, Lemon and Parsley Dressing	13.95
<i>Oddfellows wine choice: Johnson Estate Sauvignon Blanc</i>	6.50	<i>Oddfellows wine choice: Minini Pinot Grigio</i>	4.25
Deep Fried Fillet of Cod in a Light Curry Infused 'Spitting Feathers' Beer Batter, Triple Cooked Chips, Crushed Minted Peas, Tartar Sauce	14.25	Honey and Port Glazed Roast Duck Breast, Creamed Mashed Potatoes, Five Spice Duck Sauce	17.95
<i>Oddfellows wine choice: Primrose Hill Bachus by Chapel Down</i>	7.95	<i>Oddfellows wine choice: D'Arenberg, The Love Grass Shiraz</i>	7.00

### Side Dishes all at £2.95

Cheshire Blue Cheese Dauphinoise  
Triple Cooked Trips  
Romanesque Cauliflower Cheese with Herb Gratin  
Braised Red Cabbage

*All of our fresh ingredients are purchased daily.  
Please be understanding if something is unavailable.  
To the best of our knowledge, no genetically modified ingredients are used in our cooking.*

*All indicated prices are inclusive of 17.5% VAT.*

RICHARD *Phillips*  
OFDELLAWS