

ODDFELLOWS PARLOUR MENU

Autumn 25

Small Plates

Charcuterie Board – Chef selection of meats / cheese / olives	£15.00
Tomato and Basil Soup – served with parmesan, sourdough (V)	£6.50
Smoked Salmon - pickled cucumber, grapes, radish, goats cheese	£7.50
Notorious P.I.B.s - pigs in blankets, hot mustard	£7.50
Chicken Wings of the week – Ask server for flavour this week	£8.00
Hand Cut Chips - garlic aioli (V)	£5.00

Large Plates

Fish & Chips - Beer battered fish, peas, hand-cut chips	£21.00
Pasta Penne ala Vodka – Tomato, basil, vodka (V)	£18.00
Hispi Cabbage – Romesco sauce, almond, charred broccoli (VE)	£18.00
8oz Rump – David Joinson steak, peppercorn sauce, hand-cut chips	£25.50
Katsu Chicken Burger – Katsu chicken, Asian slaw, fries	£19.00

Puddings

Lemon Tart – Zesty lemon, Italian meringue, (V)	£7.00
Chocolate Pot – Homemade chocolate mousse, cream, honeycomb (V)	£7.00
Basque Cheesecake – Crème Brulee, burnt top cheesecake (V)	£7.00
Cheeseboard – Chef selection of seasonal cheeses (V)	£8.00

Pudd-Tails

Banoffee Martini – Briottet crème de banana, Baileys, vanilla syrup, milk, whipped cream	£11.00
Crème Brulee Martini – Absolut vodka, Baileys, gomme, milk, cream, egg whites	£10.00
Tell Me S'mores – Amaretto, Absolut Vanilla, Briottet Cacao Brown, apple juice, egg white, marshmallow syrup	£13.00