# A La Carte

NIBBLES - £5 EACH

Hummus & flat bread

Warm bread, butter, oil & balsamic

Marinated mixed olive

# STARTERS

## **SOUP OF THE DAY £8 (VE) (GF available)**

Home Baked Bread

#### PAN SEARED SCALLOPS £14

Nduja Risotto, Samphire, Lemon Oil

### **CONFIT DUCK SPRING ROLL £10**

Blood Orange & Soy Dipping Sauce, Asian Slaw

## SALAD OF CHARRED ARTICHOKE £8 (VE,GF)

Nocellara Olives, Lime & Herb Vinaigrette

#### ODDFELLOWS SCOTCH EGG £8

Pork & Black Pudding, Bacon Jam

## TOASTED GOATS CHEESE CRUMPET £8 (v)

Caramelized Onion Marmalade, Tarragon Pesto

# MAINS

## PAN FRIED VENISON STEAK £26 (GF)

Root Vegetable Boulangère, Seasonal Greens, Sloe Gin Jus

# **CHARRED SIRLOIN OF BEEF £28**

Truffle Mash, Ox Cheek Bon Bon, Seasonal Greens, Veal Jus

# **SALMON EN CROUTE £26**

Crushed New Season Potatoes, Seasonal Greens, Chermoula Oil

### CHICKPEA, SPINACH & SWEET POTATO CURRY £18 (VE)

Coriander Rice, Parsnip Bhaji, Flatbread

# DECONSTRUCTED LANCASHIRE LAMB HOT POT £23 (GF)

Pickled Red Cabbage, Seasonal Greens

### 80Z CHESHIRE BEEF FIILET £38 (GF)

Triple Cooked Chips, Oyster Mushroom, Rocket Salad, Peppercorn Sauce

# 180Z CHATEAUBRIAND SHARING STEAK £95 (GF)

Triple Cooked Chips, Seasonal Vegetables, Rocket Salad, Peppercorn Sauce, Veal Jus







# DESSERTS

### ODDFELLOWS STICKY TOFFEE PUDDING £8

Salted Caramel, Vanilla Pod Ice Cream

#### CHOCOLATE LAVA CAKE €8

Blackberries, Blackberry Coulis, Vanilla Ice Cream

## MIXED BERRY MERINGUE £8 (GF)

Chantilly Cream, Raspberry Sherbet

#### **ALMOND VANILLA CHEESECAKE £8 (VE)**

Vegan Coconut Ice Cream, Chocolate Pencil

#### SELECTION OF ENGLISH CHEESES £11

House Chutney, Grapes, Celery, Artisan Biscuits

# SIDES - £5 EACH

Seasonal Greens
Honey Roasted Root Vegetables
Skinny Fries
Triple Cooked Chips
Rocket, Parmesan & Balsamic Salad
Dirty Fries - £1 Supplement
(Burger Sauce, Bacon, Cheddar Cheese)

# TEA - £3.50 FRESHLY GROUND COFFEE

Borne out of love for cuisine, culture & care, every Quinteassential blend is handcrafted and uses only the finest teas and botanicals

All our coffees are brewed from freshly ground Brazilian, Ethiopian and Guatemalan arabica beans

Oddfellows Blend
Imperial Earl Grey
Celebration Cake
Green Flamingo
Mellow Mint
White Peach Sangria
Jewel of Africa (Rooibos)

Americano £3.50 Cappuccino £3.50 Latte £3.50 Mocha £3.50 Single espresso £3 Double espresso £4



Please make a member of the team aware of any allergies or dietary requirements

A Discretionary 10% Service Charge will be added to your Total Bill at the end of your meal

