

## The Oddfellows Lunch Menu

Our own cider & honey roasted ham with fried eggs and hand cut chips (GF)  
Adequate £14 / Ample £17

Warm salad of chicken, bacon, and melting mozzarella with garlic bread (GFO)  
Adequate £14 / Ample £17

Parma ham, salami, baked brie, olive & garlic toasts, horseradish dressing (GFO)  
Adequate £14 / Ample £17

Seafood platter of whole-tail breaded scampi, tempura battered king prawns, and salt 'n' pepper squid, with sweet chilli and garlic mayonnaise dips and a bowl of skinny chips £19

Platter of marinated chicken breast skewers, one with fresh lime, garlic and sweet chilli and one with authentic tandoori spices; asian spiced shredded duck served hot and wrapped in iceberg lettuce; sweet chilli and hoisin sauce dips; and a bowl of skinny fries (GF) £19

Supreme of Scottish salmon, tiger king prawns, samphire, tenderstem broccoli and baby potatoes, with a dill, vermouth, and seafood cream sauce (GFO) £19

Strips of lightly peppered fillet steak "stroganoff style", tenderstem broccoli, and a bowl of skinny fries £19

Asian spiced rice noodles, roasted vegetables, honeyed almonds and cashew nuts, and hoisin sauce (GF) £18

Grilled fillets of sea bass on Devon crabmeat croquettes, samphire and tenderstem broccoli with a lemon butter seafood cream sauce £19

Pure ground beef burger, cheddar, and bacon in a brioche bap, with chips and coleslaw £17

Minute Rump steak pan fried in garlic butter with mushrooms, chopped shallots, and baby tomatoes, finished with a creamy Stilton sauce and served with a bowl of chips £20

### **Sandwich Selection**

Chicken, bacon, and stuffing "BLT style" with salad £12

"Birds Eye" fish fingers, salad, and salad cream on brown bread £11

"Croque monsieur style" fancy toasted Swiss cheese and home-cooked ham, with salad £12

Add some skinny fries to your sandwich for £2.50!

Bowl of chips on their own £6.50

### **Dessert selection all @ £7**

Warm maple syrup and pecan nut "treacle tart" with toffee sauce and vanilla ice cream

Tangy lemon tart, raspberries, and vanilla cream

Orange and vanilla crème caramel, topped with fresh strawberries and a berry compote

Baileys and dark chocolate pot with honeycomb

Fresh strawberry, lime, and white chocolate cheesecake with vanilla ice cream

Our kitchen uses fresh ingredients including celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, & sulphur dioxide. While we have endeavoured to indicate gluten free items (GF) or where a meal could be made gluten free (GFO), but please inform us if you have allergies or food intolerances.