

The Oddfellows Arms Caldbeck

BRUNCH

Duck & Waffle Confit duck leg, homemade waffle, pan fried duck egg & maple syrup
£15.75 add bacon £1.95

Smoked Kipper Whole smoked kipper, grilled with local butter and fresh lemon £10.95
add bacon £1.95

The Breakfast Harrison's bacon, black pudding & Cumberland sausage, with plum tomato, Hash brown, field mushroom, beans, fried bread & double fried Throstle Hall egg £13.75

Smashed avocado Toasted sour dough, smashed avocado, double poached eggs, crisp chick peas, fresh spinach & pickled chilli £10.75
add bacon £1.95

Poached haddock proper smoked haddock, poached in milk, topped with double poached eggs
£10.45
add bacon £1.95

SANDWICHES

with summer salad, homemade red slaw & game chips, or with soup for £3.50

Fish Finger Salted strip of haddock, panko coated, with rocket & homemade tartar
Smaller brioche £12.95, larger ciabatta £15.95

Shawarma Chicken Shawarma marinated breast of Cumbrian chicken, with red onion, cucumber, baby gem & garlic mayo
Smaller brioche £12.95, larger ciabatta £15.95
GFA

Sesame Chicken Crispy sesame coated chicken fillets, Asian vegetables, Asian dressing & sesame mayo
Smaller brioche £12.65, larger ciabatta £15.45

Brie & Cranberry Panko coated crispy brie wedge & cranberry sauce with baby gem & beef tomato
Smaller brioche £12.45, larger ciabatta £14.95
add bacon £1.75 GFA

FLATBREAD

Flatbreads

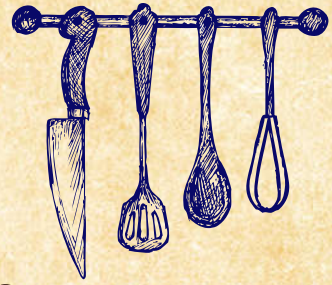
warm flatbread, topped with mango chutney, fresh salad, raita, topped with either tandoori vegetables or chicken - Veg £10.50 - Chicken £13.75 or
Persian Lamb, pomegranate molasses, Hummus & salad £14.75 or
Red onion, goats cheese & garlic butter £10.95

MEZZEH & ANTI PASTA

Hummus, Babaganoush, Stuffed Vine Leaves, Sweet Potato Falafel, Chili & Garlic Chick peas, all served with warm flatbread. £4.50 each item
Extra Bread £2.25

Kalamata Olives, Marinated Artichoke, Pickled Vegetables, Feta Stuffed peppers. £3.25 each item

Lunch Menu



SALADS & PLATTERS

Fresh & Tasty Salads with Homemade Ingredients

Italian Platter £17.45
Homemade Arancini, Kalamata Olives, Chargrilled Artichoke, Roquito Peppers, Parma ham, Chorizo Sausage, Garlic Mayo, Summer salad & Ciabatta

Duck & Goat £15.95
(GFA)
Confit duck leg, crumbled goats cheese, marinated figs, candied walnuts, aged balsamic, crisp leaves, cucumbers, plum tomato cucumber, red onion & crostini

Baked Camembert £16.25
(V & GFA)
homemade pickles, red onion marmalade, marinated olives, grilled artichoke, confit garlic, aged balsamic & ciabatta

Lebanese Platter £17.45
(GFA & Vegan)
Sweet Potato Falafel, Hummus, Babaganoush, Spiced Chick Peas, Pickled Vegetables, Kalamata Olives, Stuffed Vine Leaves, Summer salad, Sumac & Flatbread

LOADED FRIES

Enough to share!

BBQ Pulled Pork & Mature Cumbrian Cheddar £10.95

Cheesy Bolognese Fries (GFA) £12.75

Korean Popcorn Chicken Fries (DF) £12.45

Masala Curried Fries (DF,GFA,V) £10.25

BREADS & BOARDS

Enough to share!

The Balsamic One (DF,GFA,Vegan) £6.95
Warm ciabatta bread, olive oil, aged balsamic vinegar, confit garlic & sour dough crostini

The Nutty one (N-DF) £7.85
Warm ciabatta bread, olive oil, dukkah, za'atar & sour dough crostini

Garlic ciabatta Add mozzarella £1
Warm ciabatta bread smothered in garlic butter, or whipped Nduja butter
Garlic £4.50 - Nduja £5.50



V = Vegetarian, DF = Dairy Free, N = Nuts, GFA = Can Be Gluten Free, GF = Gluten Free, SF = shellfish



STARTERS

Chefs Soup £7.25
(V – GFA)
crusty bread and butter

King Prawns £10.55
(GFA, Contains Shellfish)
pan seared prawns, served in terracotta dish with warm ciabatta & fresh rocket, finished with either garlic, chilli & lemon tapenade, or, simply in garlic butter, or sauteed in nduja

Handmade Indian Samosa
(Naturally DF)
with mango spiced chutney & crisp salad
(V) veg £9.25 - Chicken £10.45 - Lamb £11.45

Korean Popcorn Chicken £9.85
(Naturally DF)
crispy double fried chicken pieces, tossed in a medium hot, sweet & sour glaze, finished with spring onions and sesame seeds

Sweet Potato Falafel Bites £8.95
(Vegan, DF)
Homemade Harissa, flatbread, citrus salad & sumac

Warm Honey glazed Goats Cheese & Fig Tart £9.45
(N, V, GF available)
glazed with Cumbrian honey, beetroot puree balsamic salad & candied walnut

Frutti Misto £11.75
Flash Fried Mied Seafood, with Garlic Mayo & Lemon

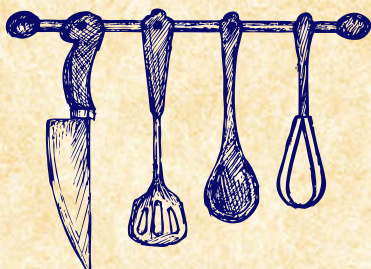


CURRIES

Proper Indian Curries @ the Oddfellows

We use proper imported Indian spices and ingredients to create our mouthwatering curries, please ask for todays flavours. Served with pilau rice, raita, mango chutney & poppadum
Half and Half chips & Rice 65p

Vegetable £14.25
Chicken £15.95
Lamb £16.45
King Prawn (SF) £16.95
Beef Cheek £18.95



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MAINS

The Drunken Cow Slab £18.25
Cumbrian beef topside slowly cooked in ale, Shortcrust pastry,
buttery summer vegetables, and your choice of mash or twice cooked hand cut chips

Butterfly Breast of Cumbrian Chicken £17.95
Marinated and pan fried, with Summer salad, Mexican Rice & Hummus, Choose Piri Piri, Lemon Pepper or Wild Garlic, Lemon & Herb

Cosy Shrimps 8 pc £12.95, 12 pc £15.25
(SF) breadcrumb scampi tails, Naturally Dairy Free, served with house dressed salad, skin on fries lemon & homemade tartar sauce
Spice them up by sauteing your scampi in garlic, onion & chilli + 75p

The Fish & Chips
Beer-battered and golden-fried Haddock, with double cooked hand cut chips, lemon & homemade tartar, Choose mushy peas, garden peas or summer salad or (GFA) Steamed with lemon & caper butter
£17.95

Proper Rigatoni Bolognese £15.95
with Italian rocket, parmesan cheese & garlic bread (GFA)
Spice it up with some garlic and chilli for £1.50

The Rib Tickler £14.95, double + £3.50
(GF, DF, SF)
Smaller rack slow cooked pork ribs, house salad, homemade slaw & skin on fries. Choose either Sweet BBQ glaze or Hot Malaysian style

Steak & Eggs 28.95
28 day dry aged Angus ribeye, pickled red onion, double fried Clea Hall Eggs, seasoned with cracked black pepper & Celtic Salt, Choose either summer salad or house fries

Add a sauce, Chimichurri butter, Wild garlic & herb butter, blue cheese sauce or peppercorn sauce for £1.45

SIDES & NIBBLES

Kalamata olives £3.25

Marinated Chargrilled Artichoke £2.95

Homemade Beer Battered Onion Rings £3.95

Sweet potato fries £4.65

Make them dirty with garlic & chili for £1

Double Cooked Chips £3.95

Make them dirty with garlic & chili for £1

Skin On Fries £3.95

Make them dirty with garlic & chili for £1

Double Cooked Truffle Chips £4.75

Halloumi Fries £4.85

Make them dirty with garlic & chili for £1 or Malaysian glazed (SF), honey glazed or sweet chilli glazed for 75p

Rocket & Aged Balsamic £3.75

Summer Vegetables £3.95

Summer Salad £3.95

ODDFELLOWS BURGERS

We serve our burgers in a lightly toasted brioche bun with crispy baby gem lettuce, beef tomato & red onion. Served with red cabbage slaw, relish & sweet gherkin, add toppings, sauces or upgrade your fries

Gluten Free and Allergen Options are Available, Please inform your server of any allergies

Trio of Moo's £16.85 (GFA)
Handmade 100% Cumbrian beef burger made from shin, flank and blade.
With nothing but a bit of salt and pepper

Holy Cluck £16.45
Proper Southern Fried Chicken Burger, butterflied chicken breast spiced with smoked paprika, black pepper, garlic salt, mustard powder, thyme, oregano, & basil (Can be Dairy free if requested)

Katsu (DFA) £16.95 (DFA)
butterflied breast of Cumbrian chicken lightly marinated in togarashi, coated in panko bread crumbs and flash fried, served different with crisp baby gem, Asian slaw, spring onion, sesame mayo & katsu ketchup

Cheesy Fungus 10.99
Locally picked field mushroom & baked halloumi, have it simple or glaze in sweet chili sauce or Malaysian glaze or honey for 90p
£14.65 (V,GFA)

Falafel (V) £14.95 (V)
handmade chickpea falafel burger, with homemade harissa
Please ask for todays variation (can be Dairy free if requested)

Moving Mountain Vegan Burger (Vegan) £15.95
The Moving Mountains® Burger™ is 100% plant, 0% cow - made from a scientific blend of plant-proteins, vegetables and a base of mushrooms creating a meat-like taste, with burger garnish & raw slaw

Simple Burger £11.50
keep it simple and have your burger with just bun & fries



TOPPINGS

Mature Cumbrian Cheddar £0.90
Harrisons Back Bacon £1.95
BBQ Pulled Pork £2.25
Goats Cheese £2.20
Halloumi £2.10
Nduja Butter £2.00



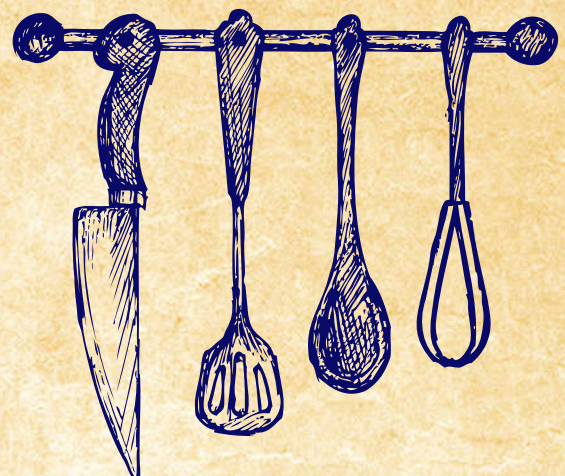
FRIES

Skin on Fries included GFA-DF
Hand Cut Chips + 75p (GFA-DG)
Sweet Potatoes Fries +85p (GFA-DF)
Halloumi Fries + £2.15 (GFA)



SAUCES & CHUTNEY'S

Garlic Mayo £0.95
Harissa £0.95
Mango Chutney £0.90
Onion Marmalade £1
Malaysian Glaze (SF) £0.95
Katsu Ketchup £0.90
Sesame Mayo £0.90



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DESSERTS

The B & B Pudding £7.65 N
white Callebaut chocolate & cherry bread & butter pudding, rich white chocolate sauce, chocolate soil & Vanilla ice cream

The STP £7.45
homemade sticky toffee pudding, rich caramel sauce, toffee pieces & salted caramel ice-cream

The Tarty Crumble £7.45
caramelized fruits, topped with a crisp sable crumb served in a crisp tart case with rich vanilla custard or vanilla ice-cream, Ask for today's flavour

Baked Eaton Mess Cheesecake £7.55 (N)
rich baked Strawberry Cheesecake, topped with Summer Fruit Compote & French Meringue, Raspberry Ripple Ice Cream

Cumbrian Cheese Plate £11.95 GFA
served with homemade chutney, truffled pear, celery & crackers

Affogato Dessert £6.95 GF-N
coffee cup set vanilla ice-cream, pistachio puree, chopped pistachios, centered with an espresso

Lemon Meringue Roulade £7.25
French Meringue rolled with Lemon Curd Cream, Summer Berry Compote & Lemon sorbet

The Indulgent One £7.65 GF
flourless dark chocolate pudding, griottine cherries, rich chocolate sauce, dark & white chocolate soil & chocolate ice cream



VEGAN DESSERTS

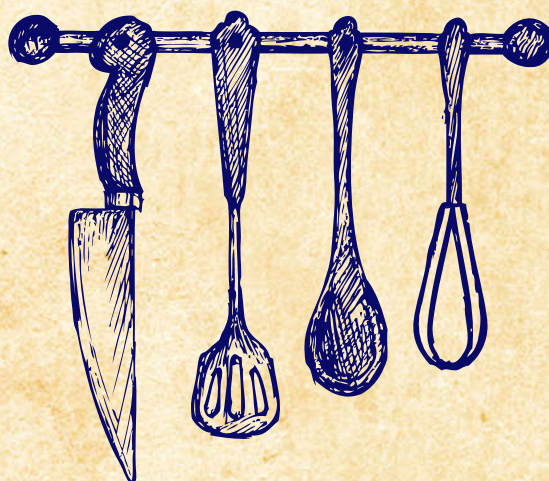
Vanilla Ice Cream £1.90

Salted Caramel Ice Cream £1.90

Chocolate Ice Cream £1.95

Rich Dark Chocolate Orange Pudding £7.95
rich chocolate sauce, chocolate soil & vegan chocolate ice cream

Sticky Toffee Pudding £7.95
rich butterscotch sauce & vegan vanilla ice cream



DESSERTS

Classic Vanilla £1.90

Chocolate £1.90

Thunder & Lightning £1.90

Raspberry Ripple £1.90

Homemade Ice cream £2.10
please ask for today's flavour

SAUCES

Raspberry (DF-GF) 40p

Chocolate (GF-DF) 40p

Caramel (GF) 40p

Strawberry (DF-GF) 40p

TOPPINGS

Toffee Pieces (GF) 65p

Dark Chocolate Soil (GF-DF) 65p

Crushed Meringue (GF-DF) 50p

Griottine Cherries (DF-GF) 60p

White Chocolate Soil 65p

SORBET

Raspberry £1.85

Lemon £1.85