

# THE ODDFELLOWS ARMS



## STARTERS

### **Chefs Soup** £7.25

(V - GFA)

crusty bread and butter

### **Highland Haggis Pasty** £10.95

Proper Scottish haggis, wrapped in puff pastry, damson chutney, whiskey cafe au lait

### **Woodland mushrooms** £9.95

sauteed wild mushrooms, tarragon, sour dough, mushroom pate & pan fried local hens egg

### **King Prawns** £11.45

(GFA, Contains Shellfish)

pan seared prawns, served with warm ciabatta & fresh rocket, finished with either garlic, chilli & lemon tapenade, or, simply in garlic butter, or sauteed in nduja

### **Cumbrian Black Pudding** £11.75

Baked Cumbrian black pudding, crispy pancetta, double cream baked hens egg & tomato emulsion

### **Homemade Arancini** £11.50

homemade risotto ball, coated in breadcrumbs, lightly fried. please ask for todays flavour

### **Braised Beef Fritter** £11.45

Panko crusted slow cooked beef fritter, Dijon aioli, winter salad

### **Handmade Indian Samosa**

(V) veg £9.75 - Chicken £10.75 - Lamb £11.95

(Naturally DF)

with mango spiced chutney & crisp salad

### **Korean Popcorn Chicken** £10.75

(Naturally DF)

crispy double fried chicken pieces, tossed in a medium hot, sweet & sour glaze, Asian Vegetables

### **Warm Honey glazed Goats Cheese & Fig Tart** £10.45

(N, V, GF available) glazed with Cumbrian honey, balsamic salad & candied walnut & beetroot puree

## WHILE YOU PONDER

### **Poppadum Lazy**

#### **Suzy**

Small-£ 4.95 Large £7.95

with mango chutney, garlic pickle, onion salad & raita

### **Onion Ring Lazy**

#### **Suzy**

Small-£ 5.45 Large £8.95

Stack of homemade crispy onion rings, harissa, garlic mayo, BBQ & sweet chilli dips

## SALADS & PLATTERS

Fresh & Tasty Salads with Homemade Ingredients

### **Duck & Goat Salad**

£15.95

(V & GFA)

Confit Duck Leg, Crumbled Goats Cheese, marinated Figs, candied Walnuts, aged Balsamic, crisp leaves, Cucumbers, Plum Tomato, Cucumber & Red Onion

### **Baked Camembert**

£16.25

(V & GFA)

Homemade Pickles, Red onion marmalade, marinated olives, grilled artichoke, confit garlic, aged balsamic, warm ciabatta

### **Italian Platter**

£17.45

Homemade Arancini, Kalamata Olives, Chargrilled Artichoke, Roquito Peppers, Parma ham, Chorizo Sausage, Garlic Mayo, winter salad & Ciabatta

## BREAD BOARDS

### **The Balsamic One**

£6.95

(DF,GFA,Vegan) warm ciabatta bread, olive oil, aged balsamic vinegar & confit garlic

### **The Nutty one**

£7.85

(N-DF) warm ciabatta bread, olive oil, dukkah, za'atar & warm ciabatta

### **Flat Breads**

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



## PROPER PUB GRUB

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### **The Drunken Cow Slab** £18.75

Cumbrian beef topside slowly cooked in ale, Shortcrust pastry, buttery winter vegetables, and your choice of mash or twice cooked hand cut chips

### **Cosy Shrimps** 8 pc £13.25, 12 pc £15.85

(SF) breadcrumbed 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** £18.45

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

### **Proper Rigatoni Bolognese** £16.75

with Italian rocket, parmesan cheese & garlic bread (GFA)

*Spice it up with some garlic and chilli for £1.50*

## CURRIES

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### **Proper Curries @ the Oddfellows**

(GF) 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 or chips

Vegetable £14.25

Chicken £15.95

Lamb £16.75

Beef Cheek £18.95

King Prawn (SF) £18.45

### **Goan Goat Curry** £19.95

rich Goan curry of Cumbrian goat, with Pilau rice & indian preserves

## LOADED FRIES

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Enough to share!

### **BBQ Pulled Pork & Mature Cumbrian Cheddar** £10.95

### **Cheesy Bolognese Fries (GFA)** £12.75

### **Popcorn Chicken Fries (GFA,DF,V)** £12.45 (DF)

### **Pulled Beef, Wild Mushroom, Truffle & Parmesan Fries (GFA,V)** £12.95

## SIDES & NIBBLES

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### **Homemade Beer Battered Onion Rings** £3.95

### **Sweet potato fries** £4.65

Make them dirty with garlic & chili or truffled for £1

### **Double Cooked Chips** £4.95

Make them dirty with garlic & chili or truffled for £1

### **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

### **Winter Vegetables** £4.95

### **Winter Salad** £4.45

### **Garlic or Nduja Ciabatta**

Warm ciabatta bread smothered in garlic butter, or whipped Nduja butter  
£4.50 - Add Mozzarella for £1



## SOMETHING DIFFERENT

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### **Monkfish** £21.45

Wrapped in Parma ham and slow baked, braised winter greens, saffron creamed potatoes & split jus

### **Panko coated chicken** £17.95

Either Katsu style, with Katsu curry sauce, white rice & Asian Vegetables,

Or

Parmigiana, tomato ragu tossed with rigatoni pasta & spinach, with broccoli florets, topped with parmesan cheese

### **Fillet of plaice** £18.75

Roasted pepper, kalamata olive, red onion & caper ratatouille, tomato reduction & creamed potato

Add Prawns £3.95

### **12 Hour Braised Beef Cheek (GFA)** £19.45

Slow cooked Cumbrian beef cheek, garlic creamed potato, winter vegetables and port & wild mushroom sauce

### **Pulled Beef Conchiglie** £16.95

Pulled Beef, Wild Mushroom & Spinach tossed in a Veal Sauce 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, Hot Malaysian style or Salt & Pepper

## FROM THE GRILL STEP 1

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### **12oz Scottish Ribeye** £28.95

Dry Aged for 28 Days, cooked to your liking & finished in Garlic & Thyme Butter

### **10 oz Scottish Sirloin** £26.95

Dry Aged for 28 Days, cooked to your liking & finished in Garlic & Thyme Butter

### **14oz Cumbrian Pork Tomahawk** £18.95

Bone In Cumbrian Pork Steak marinated in Cider

## SIDES STEP 2, CHOOSE 2 SIDES, INCLUDED

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### **Truffled Chips or Fries** £5.25/ £4.95

Tossed with Truffle Oil & Parsley

### **Sweet potato fries** £4.65

Make them dirty with garlic & chili or truffled for £1

### **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

### **Winter Vegetables** £4.95

### **2 Fried Local Free Range Eggs** £2.50

## SAUCES & BUTTERS STEP 3, ADD A SAUCE

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### **Peppercorn Sauce** £2.50

### **Port & Wild Mushroom Sauce** £2.50

### **Blue Cheese Sauce** £2.50

### **Wild Garlic & Herb Butter** £1.75

### **Chimmichurri Butter** £1.75



# 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

## BURGERS

### **Trio of Moo's** £16.95 (GFA)

Handmade 100% Cumbrian beef burger made from shin, flank and blade.

With nothing but a bit of salt and pepper

### **Holy Cluck** £16.75

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)

### **Cheesy Fungus** £14.95 (V)

Locally picked field mushroom & baked halloumi, have it simple or glaze in sweet chili sauce or Malaysian glaze or honey for 90p

### **Falafel (V)** £14.95 (V)

handmade chickpea falafel burger, with homemade harissa

Please ask for today's variation (can be Dairy free if requested)

### **Katsu (DFA)** £16.95

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 sauce

### **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

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The Oddfellows Arms  
Caldbeck CA7 8EA

## TOPPINGS

**Mature Cumbrian Cheddar** 90p

**Harrisons Back Bacon** £1.95

**BBQ Pulled Pork** £2.25

**Goats Cheese** £2.20

**Halloumi** £2.10

## SAUCES & CHUTNEY'S

**Garlic Mayo** 95p

**Harissa** 95p

**Mango Chutney** 85p

**Onion Marmalade** £1

**Malaysian Glaze (SF)** 95p

**Katsu Ketchup** 90p

**Sesame Mayo** 90p

## FRIES

**Skin on Fries included** GFA-DF

**Hand Cut Chips** + 75p (GFA-DG)

**Sweet Potatoes Fries** +85p (GFA-DF)

**Halloumi Fries** + £2.15 (GFA)

Why not make them dirty,  
tossed in Garlic & Chilli £1



## DESSERTS

### **The B & B Pudding (N)** £7.65

Milk chocolate & peanut butter pudding, rich white chocolate sauce, chocolate soil & Vanilla ice cream

### **The STP** £7.45

homemade sticky toffee pudding, rich caramel sauce, toffee pieces & Thunder & Lightning ice-cream

### **The 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

### **Cherry Cheesecake** £7.55

Rich baked white chocolate & cherry cheesecake, Raspberry Ripple Ice Cream

### **Cumbrian Cheese Board** £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

### **Banoffee Meringue Roulade** £7.55

French Meringue rolled with caramelised bananas & toffee, with vanilla ice cream

### **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** £2.25

### **Salted Caramel Ice Cream** £2.25

### **Rich Dark Chocolate**

### **Pudding & orange** £8.25

rich chocolate sauce, chocolate soil & vegan chocolate ice cream

### **Sticky Toffee Pudding** £8.25

rich butterscotch sauce & vegan vanilla ice cream

## LAKES ICE CREAM (GF)

### **Classic Vanilla** £2.00

### **Chocolate** £2.00

### **Thunder & Lightning** £2.10

### **Raspberry Ripple** £2.00

### **Chef Homemade Ice Cream** £2.25

please ask for today's flavour

## SAUCES

### **Raspberry (DF-GF)** 45p

### **Chocolate (GF-DF)** 45p

### **Salted Caramel (GF)** 45p

### **Strawberry (DF-GF)** 45p

## TOPPINGS

### **Toffee Pieces (GF)** 65p

### **Dark Chocolate Soil (GF-DF)** 65p

### **White Chocolate Soil (GF)** 65p

### **Crushed Meringue (GF-DF)** 50p

### **Griottine Cherries (DF-GF)** 75p

## SORBET (DF)

### **Raspberry** £2.25

### **Lemon** £2.25