

Our food is Cultivated - pure and simple.

Our ingredients are thoughtfully grown and nurtured. Our plates are then created and devised with the flavour profile of those ingredients at the forefront.

Our 'no waste' philosophy goes further than others, pushing us to be creative and experimental with ingredients and processes.

Menus are carefully planned around the seasons, with ingredients sourced wherever possible from like-minded local producers, who share the same values and are as committed as we are in making a meaningful impact through the food we choose.



BY ELLIOT HILL | AT ODDFELLOWS CHESTER



Small plates inspired by seasonality and provenance.

We recommend having 3-4 dishes for a full feed – food will arrive lightest to the richest, then if there is room, an indulgent pud.

GRAZE

Marinated Olives	3.5	Vegetable crisps	3.0
Cajun pork popcorn	4.0	Bread & butter	4.0
Hummus, sticks & sumac	3.5	Curried samosas	4.0

PLATES

NURTURED FROM THE LAND

WHIPPED PERL LAS BLUE CHEESE	celery, walnut, apple	7.5
CARROT SOUP	carrot top chimichurri	6.5
HERITAGE TOMATO	torched Yorkshire fettle, tomato essence	7.0
BROCCOLI STEM	fermented garlic, smoked egg yolk	8.0

SEA AND RIVERS

MARINATED MONK FISH TAIL	pig cheek, dashi, sorrel	8.0
SEA BREAM	nasturtium broth, kohlrabi	9.0
CURRIED CRAB	salted cucumber, lime, pickle	9.0
STONE BASS	grape, yeasted cauliflower	8.5

FARMS AND FURTHER

BBQ PORK BELLY	apricot, rib	9.0
1 YEAR OLD LAMB	artichoke, curd, seasonal offerings	13.0
DUCK	turnip and apple	11.5
CORNFED CHICKEN	truffle, shallot, grape, lovage	17.0

PUDS

MICHEL CLUIZEL CHOCOLATE	salted caramel	8.0
BRIOCHE 'FRENCH TOAST'	sweetcorn, lime	7.0
STRAWBERRY IN THEIR FIELDS	buttermilk	6.5
CHEESE BOARD	selection of British cheese & traditional accompaniments	10.0

Before ordering, please speak to our staff about your requirements or any information with regards to food allergies or intolerances. Prices include VAT at the current rate. A 12.5% service charge will be added for groups of 6 or more.

CULTIVATED TASTING

To be ordered by the table - 45.0 per head.

HERITAGE TOMATO

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BROCCOLI STEM fermented garlic, smoked egg yolk, whipped blue cheese

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STONE BASS grape, yeasted cauliflower

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1 YEAR OLD LAMB seasonal offerings

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STRAWBERRY FIELDS buttermilk

-
MICHEL CLUIZEL CHOCOLATE salted caramel

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CHEESE & ACCOMPANIMENTS (supplement 10.0)

EXTRAS

Triple cooked chips	4.0	Seasonal vegetables in smoked butter	4.0
Fries	4.0	Gem, smoked garlic mayo, black bomber, hazelnut	3.5
Salt and pepper carrots	4.0		

CLASSICS & GRILLS

8OZ FILLET	fries, watercress	30.0
10OZ RIBEYE	fries, watercress	28.0
STEAK FRITES	7oz bavette, fries	17.0
16OZ CHATEAUBRIAND FOR TWO	selection of two extras, béarnaise sauce	60.0
SAUCES		
	peppercorn sauce / béarnaise / truffled salt beef jus	3.0
6OZ BEEF BURGER	cheese, blt, fries	14.0
FISH & CHIPS	mushy peas, tartare sauce	13.5
ODDFELLOWS PLATTER	selection of snacks & charcuterie meats (for 2/3 to share)	25.0
ODDFELLOWS CAESAR	chicken, gem, watercress, croutes, smoked garlic, pancetta	14.0
RISOTTO	seasonal vegetables, Field28 herbs	14.0