BAR MENU

Monday - Saturday 12pm - 8pm

Our place by the river to meet, eat, drink & relax



Starters & small plates

Warmed sourdough |£5 V sea salt butter

Soup of the day | £7 crusty sourdough bread & sea salt butter

Mezze platter | £9 🕏

grilled aubergines, courgettes, bell peppers, feta cheese, olives, sun-dried tomatoes & chilli hummus, pitta bread Add Italian cured meats £4

Chargrilled tenderstem broccoli | £7 © v toasted almonds, lemon infused olive oil

Crispy salt & pepper squid | £8 sriracha mayonnaise

Bruschetta | £8 🕏

tomato & basil, mushroom paté with truffle oil, garlic oil, olive tapenade

Buffalo caprese | £5 🕏

buffalo mozzarella, cherry tomatoes, rocket, basil pesto, balsamic glaze

plant-based caprese |£5 VV

Seasonal salads

Caesar | £10.95

gem lettuce, Parmesan, anchovies, rustic croutons, Caesar dressing

Superfood & seeds | £11.50 © ©

avocado, quinoa, kale, spinach, pomegranate, pumpkin seed mix, roasted butternut squash

Nicoise | £10 (V)

new potatoes, radicchio, spinach, French beans, cherry tomatoes, spring onions, boiled eggs, red onion vinaigrette

Add Protein

fried plant-based halloumi | £6 \bigcirc panko chicken breast | £5 grilled king prawns, garlic & herb | £6 poached salmon fillet | £6

Sourdough pizza

Margherita bufala | £14 \bigcirc buffalo mozzarella, tomatoes, basil, olive oil

plant-based mozzarella Margherita | £15 🔍

Diavola | £16

buffalo mozzarella, tomatoes, nduja sausage, chilli oil

Contadina | £16 🕏

Pomodoro sauce, mozzarella, courgettes, mushrooms, bell peppers, aubergines, olives

plant-based mozzarella Contadina | £17 🔍

Pasta

Prawn tagliatelle primavera | £17 garlic king prawns, garden peas, white wine cream sauce

Spaghetti amatriciana | £14 smoked pancetta, tomato sauce, white wine, Parmesan

Wild mushroom tagliatelle | £16 © sautéed mushrooms, white wine cream sauce, rocket

Sides

Seasoned chips | £4 🔍

Parmesan & truffle chips | £6 🕏

Olives | £4.50 **(v)**(v)

Halloumi fries | £3.50 \bigcirc

Seasonal salad | £4 🔍

For information about allergens, including cereals containing gluten, please ask a member of staff. We produce food in a kitchen where allergens are handled & while we try to keep things separate, we cannot guarantee that any item is allergen free.



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Odney favourites

burgers served with seasoned chips & Odney slaw

Signature beef burger | £15 Cheddar cheese, lettuce, tomato, red onion marmalade, gherkins

Panko chicken breast | £15 Cheddar cheese, tomato, gem lettuce, katsu mayonnaise

Beyond smashburger | £13 VV plant-based Cheddar, gem lettuce, chilli jam

Add

fried egg | £2 $\stackrel{\checkmark}{V}$ streaky bacon | £2

Gammon steak, eggs & chips | £14 grilled pineapple, garden peas

Hake bites | £14 chips, garden peas, tartare sauce

Poached salmon | £14 tenderstem broccoli, baby potatoes, basil pesto

Sandwiches

Tunacado | £8.50 tuna, avocado, tomatoes, pesto, farmhouse white

Reuben | £8.50 beef brisket, Swiss cheese, sauerkraut, ciabatta

Bloody Mary prawns | £8.50 prawn, Bloody Mary sauce, gem lettuce, farmhouse granary

Croque monsieur | £8.50 British ham, mature Cheddar Mornay, farmhouse white

Roasted Mediterranean ciabatta | £8.50 © © courgettes, bell peppers & sun-dried tomato hummus

Add chips to your sandwich
Seasoned chips | £3 VV
Parmesan & truffle chips | £5 V

Desserts

Espresso brownie | £8 honeycomb ice cream

Prosecco & lemon cheesecake | £8

Classic Eton mess | £9 fruits of the forest, meringue, chantilly cream

British cheese board | £10 Somerset brie, Cheddar cheese, Oxford blue cheese grapes, spiced apple chutney, crackers

Freshly baked fruit Scone | £4.50 Rodda's clotted cream, strawberry jam

Like what you see?

Get a 15% discount on your food & drink bill as an Odney Club Member



