

FRIDAY & SATURDAY MENU

from 6pm (last food orders 8pm)

**PICKERS**

Citrus marinated **olives** - from the Cornish olive company (v, ve, gf) **£3.50**

House made **focaccia** - organic virgin olive oil & balsamic (v) **£4**

Saffron **arancini** – black garlic aioli (v) **£9.50**

Charlotte's **apricots, buffalo mozzarella** – gem lettuce, pine nuts & honey dressing (v) **£8.50**

**MAIN**

FRIDAY NIGHT	SATURDAY NIGHT
<p><b>“SHELL / FISH &amp; FRIES”</b></p> <p>Labrador Bay rope grown <b>mussels</b> *rosemary, Sandford cider &amp; Riverford cream* *preserved lemon, tomatoes &amp; caper sauce* skinny fries or Grilled fillet of <b>megrin sole</b>, salsa verde, lemon &amp; summer slaw skinny fries <b>£15</b></p>	<p><b>“CHAR-GRILLED VENISON STEAK”</b></p> <p>Wild Haldon fallow <b>venison</b> peppercorn sauce, chestnut mushrooms, semi dried othello tomatoes skinny fries <b>£15</b></p>

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<p><b>“ODE’s DHAL”</b></p> <p>Speckled green lentils, tomato base spiced with chilli, black pepper &amp; cumin yoghurt raita, house made flat bread &amp; coriander (v) (vegan option available on request) <b>£15</b></p>

**SWEET TREATS**

Montezuma dark **chocolate mousse** – chocolate nut crumb (v, gf) **£5.50**

Organic **lemon posset**, gooseberry compote – rosemary shortbread (v) **£4.50**

ODE **Eton mess** – organic strawberries, thick cream & meringue (v, gf) **£5.50**

10% SERVICE CHARGE APPLIES TO TABLES OF 6 OR MORE, ALL PRICES ARE INCLUSIVE OF 20% VAT

PLEASE BE AWARE WE USE A WIDE RANGE OF INGREDIENTS IN OUR KITCHENS.

DUE TO THIS WE CANNOT GUARANTEE ANY OF OUR PRODUCTS TO BE COMPLETELY “FREE FROM”  
IF YOU HAVE ANY ALLERGIES OR QUESTIONS PLEASE ASK A SENIOR MEMBER OF OUR STAFF – THANK YOU