

DINING MENU

Monday to Saturday:
12.00 - 2.30pm and 6.00 - 9.30pm
Sunday: 12.00 - 8.00pm

STARTERS

Homemade Soup of The Day Served with warm bread	£5
Baked Mushrooms with Brie (V) Served with salad and warm bread	£7
Breaded Whitebait Served with salad and tartare sauce	£6
Tempura King Prawns Served with sweet chilli sauce	£6
Beer Battered Halloumi (V) Served with chilli jam	£6
Homemade Chicken Liver Paté With warm bread and red onion chutney	£6
Green Shell Mussels With garlic butter	£7

FROM THE GRILL

10oz Sirloin Steak With chips, salad, mushrooms, tomato & onion rings	£20
10oz Rump Steak (GF) With chips, salad, mushrooms, tomato & double egg	£17
10oz Gammon Steak (GF) With chips, peas, mushrooms, tomato and double egg or pineapple	£13
8oz Steak Burger with Cheddar Served with chips, salad & red cabbage slaw	£11

Add any of the following for £1 each...
Stilton, Mushrooms, Onion Rings, Bacon, Fried Egg

MAINS

Salmon Kiev Salmon fillet stuffed with garlic butter and wrapped in bread crumbs. Served with salad & sweet potato fries	£14
Butternut, Cranberry & Red Onion Tagine (GF) (V) Roasted butternut squash & red onion in a sweetly spiced tagine style sauce with orange, cinnamon & cranberries. Served with rice and salad	£12
Breaded Wholetail Scampi Served with chips, salad & garden peas	£11
Chilli & Lime Chicken (GF) Whole breast of chicken cooked with sweet chilli, cream & lime. Served with chips & salad	£12
Homemade Lasagne Layers of pasta filled with a rich bolognese mince & béchamel sauce. Finished al forno with cheddar. Served with garlic bread & salad	£11
Home Battered Cod With real ale batter. Served with chips, salad & garden peas	£12
Exotic Mushroom Stroganoff (V) Made with enokitake, shiitake & oyster mushrooms. Served with rice and garlic bread	£13
Hand Carved Ham With double egg, chips & grilled tomato	£10

SUNDAY ROAST from £12

Served every Sunday from 12pm - 8pm

All served with fresh vegetables, homemade roast potatoes, Yorkshire pudding & gravy

**Please see our specials board for today's choice of meats and vegetarian option.*

Please see our chalkboard for our specially prepared dishes

A LITTLE EXTRA

Sauces made to order Stilton Red Wine & Mushroom Peppercorn Chilli & Lime	£2	Garlic Bread Add Cheese	£4 £5	Marinated Olives	£3
		Bowl of Chips	£3	Onion Rings	£3
		Sweet Potato Fries	£4	Side Salad	£3

Please note a service charge of 10% will be added to tables of 8 or more

(V) These dishes are suitable for vegetarians. (GF) These dishes are, or can be adapted to contain no added gluten. Please note that our fried products are cooked in a multi-use fryer, therefore chips may not be a suitable choice. Our kitchen is a multifunctional environment and as such we cannot guarantee any foods are 100% gluten free.

Please be advised that food prepared here may contain these ingredients: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH

LUNCHTIME DINING

Monday to Saturday:
12.00 - 2.30pm

CIABATTAS

£7

Served with salad & red cabbage slaw.

Smoked Bacon, Brie & Cranberry

Thai Green Chicken Mayonnaise & Mixed Leaf

Roasted Vegetables & Feta (V)

Prosciutto, Blue Cheese, Mixed Leaf &

Balsamic Red Onion Chutney

SANDWICHES

£6

Served on white or granary bloomer with salad & red cabbage slaw.

Tuna Mayonnaise

Prawn Marie Rose With Mixed Leaf

Mature Cheddar & Pickle

Ham, Tomato & Mustard

Sausage & Onion Chutney

WRAPS

£7

Served with salad & red cabbage slaw.

Southern Fried Chicken

Lettuce, tomato, red onion & sweet chilli sauce.

Breaded Plaice Goujons

Lettuce, tomato, red onion & tartare sauce.

SALADS

£9

All served with herb croutons.

Prosciutto, Fresh Pineapple & Feta

With chilli oil dressing.

Greek Salad, Feta & Olives

With olive oil dressing.

add prosciutto - £1.50

JACKET POTATOES

£7

Served with salad & red cabbage slaw.

Chilli Con Carne

Roasted Vegetables & Feta (V)

Mature Cheddar (V)

Baked Beans (V)

Tuna Mayonnaise

Additional Fillings - £1.00

PLOUGHMANS LUNCH

£9

Served with salad, bread, pickles and a whole apple.

Cheese - Cheddar, Stilton or Brie

Hand Carved Ham

Homemade Chicken Liver Pate

Add a bowl of chips £3

The Otter Public House

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www.theotterpub.co.uk

Simply the best - Thanks to you!

On the night of Saturday 8th May 1824, a horse and cart with its driver arrived at "The Wrestlers" public house on Otterbourne Hill. The stranger asked lodging for the night and the oster helped to unharness the horse and place the cart in a stable. A stranger in such a small community inevitably caused comment and speculation. Later that night some young men broke open the stable and found that the cart contained seven casks of smuggled brandy. They took the casks and hid them, three in Cranbury Cover, just opposite the public house, and the rest in the saw-pit which then existed on top of Otterbourne Hill. The next afternoon some young boys discovered the hoard in the saw-pit and the news quickly spread amongst the locals. The entire community young and old conveyed two of the casks to the adjoining Otterbourne Woods and drank the contents. A scene of riot and madness too disgraceful to describe followed. Shortly afterwards one of the participants died. At an inquest held on 12th May 1824 the Coroner returned a verdict that death was due to excessive drinking. It was also reported that two men were at the point of death with scarcely a chance of recovering. What happened to the stranger remains a mystery. The Wrestlers was later renamed "The Cricketers" some time before the last war. In 1974 it was then renamed "The Otter".

Smugglers at Otterbourne 1824

