



CHRISTMAS AT THE OTTER 2023

Kitchen. Monday – Thursday 12-2pm & 6-9pm

Friday & Saturday 12pm-9pm

Sunday 12-8pm

Please advise us of any food allergies and intolerances

STARTERS

HOMEMADE CHICKEN LIVER PATE , baked bread, red onion chutney, sea salt & black pepper butter	£ 8
ROASTED RED PEPPER & MOZZARELLA ARANCINI , fried risotto balls, tomato salsa (V)	7.5
SOUP Please ask your server for today's variety –baked bread & sea salt & black pepper butter	6.9
SALT & PEPPER SQUID , blackened cajun Mayonnaise	7.5
HALLOUMI FRIES , tomato salsa (V-GF)	7
FRANKS HOT CHICKEN WINGS , buffalo hot wings, texford stilton sauce (G.F)	7.8
YELLOW FIN SOLE GOUJONS , fresh tartar sauce	7.5
OVEN BAKED GARLIC MUSHROOMS & CORNISH BRIE SHARER , fresh baked bread for dipping	11

BURGERS

All served in a brioche bun, with skin on fries & house coleslaw

SOUTHERN FRIED CHICKEN , smoked streaky bacon, crisp lettuce & blackened cajun mayonnaise	17
THE OTTER XMAS BURGER , 6oz patty, honey pigs in blankets, cranberry stuffing	19
TEXAS BBQ STEAK BURGER , 6oz patty, onion rings, mozzarella, rich bbq sauce	18
ASIAN SPICED BEAN BURGER , spring rolls sticky hoisin glaze glaze (V)	16.5

MAINS

CHICKEN MADRAS , marinated tender chicken thighs, coconut rice, toasted naan & chutney	17.5
NACHOS SHARER , chilli con carne or 5 bean chilli, mozzarella, salsa, jalapenos, guac & sour cream	18
BATTERED COD , skin on fries, garden peas & house tartare	16.5
8 HOUR SLOW COOKED STEAK & OTTER ALE PIE , skin on fries, seasonal greens & rich gravy	19
WHOLETAIL SCAMPI , skin on fries, garden peas & house tartare	16
CHILLI & LIME CHICKEN , skin on fries, dressed salad & our creamy chilli & lime sauce	16.5
RICH BEEF & RIPASSO LASAGNE , skin on fries & dressed salad	16.8
MOROCCAN TAGINE , coconut rice & side salad (VG-DF-G.F)	15.5
10oz GAMMON STEAK , pineapple or eggs, skin on fries, grilled seasoned tomato & mushrooms (G.F-D.F)	18

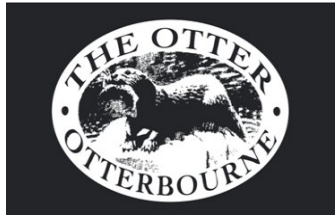
CHRISTMAS AT THE OTTER

TRADITIONAL XMAS TURKEY, HONEY DRIZZLED PIGS IN BLANKETS	20
BETROOT & BUTTERNUT SQUASH WELLINGTON (VG)	18
BRAISED ROSEMARY & MALBEC LAMB SHANK	22

All served with Maldon sea salt & rosemary roasties, winter vegetables, Yorkshire Pudding, cranberry stuffing & lashings of rich gravy

SIDES

HONEY DRIZZLED PIGS IN BLANKETS	6
WHOLE BEER BATTERED ONION RINGS	4.5
GARLIC CIABATTA (ADD CHEESE £1.5)	5
MALDON SEA SALT & GARDEN ROSEMARY ROASTIES (VG)	5
SKIN ON FRIES (ADD CHEESE £1.5)	4.2
BLACKENED CAJUN SKIN ON FRIES	4.5



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KITCHEN - Monday - Thursday 12-2pm & 6-9pm.

Friday & Saturday 12pm-9pm - Sunday 12-8pm

LUNCH MENU SERVED MONDAY-SATURDAY 12-2PM

LUNCH MENU

£

JACKET POTATOES , served with dressed salad	10.5
CHILLI CON CARNE & SOUR CREAM	
SMOKED BACON & CORNISH BRIE (GF)	
FIVE BEAN CHILLI (VG)	

TOASTED CIABATTA served hot with tortilla chips (G.F bread available)	9.5
MELTED CHEDDAR & SPRING ONION (V-G.F)	
CRISPY CHICKEN, SMOKED STREAKY BACON, MOZZARELLA & RICH BBQ GLAZE	
XMAS TURKEY, HONEY PIGS IN BLANKETS, CRANBERRY STUFFING, CORNISH BRIE	£11
YELLOW FIN SOLE GOUJONS, SLICED TOMATO, CRISP LETTUCE, TARTAR SAUCE	

CHILDREN

CHICKEN NUGGETS , skin on fries & garden peas (D.F)	7.5
YELLOW FIN SOLE GOUJONS , fries & ketchup (D.F)	7.5
STONEBAKED MARGHERITA PIZZA (V)	7.5

DESSERTS

TRADITIONAL XMAS PUDDING , hot vanilla pod custard (V)	7.2
HOT RHUBARB & GINGER CRUMBLE , hot vanilla pod custard (VG available)	7.2
LUXURY RED VELVET CHEESECAKE , Yarde Farm vanilla pod ice cream, white chocolate glaze	7.2
SALTED CARAMEL STICKY TOFFEE PUDDING , hot vanilla pod custard, caramel glaze	7
WARM CHOCOLATE BROWNIE , Yarde Farm vanilla pod ice cream and double chocolate sauce (GF)	6.9
VANILLA POD CRÈME BRULEE , baked cookie & a tippie of baileys	8

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HOT DRINKS (oat milk available)

AMERICANO	3.4	HOT CHOCOLATE	4
DOUBLE ESPRESSO	3.2	POT OF TEA	3.2
SINGLE ESPRESSO	2.5	PEPPERMINT	3.2
CAFÉ LATTE	3.5	EARL GREY	3.2
CAPPUCCINO	3.5	GREEN TEA	3.2

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. While we take every step to minimize the risk and safely handle foods that contain allergens, please be advised that cross contamination may occur.

Please note that a compulsory service charge of 10% will apply to tables of 8 or more guests.

JOIN US THIS WINTER, FOR A TRUE FESTIVE CHRISTMAS VIBE, IN A REAL VILLAGE PUB. OUR FESTIVE MENU STARTS ON THE 1ST DECEMBER, WE'VE DONE AWAY WITH DEPOSITS PER PERSON, NO TICKING BOXES OR FILLING OUT FORMS, WHO KNOWS WHAT WE WANT FOR DINNER 2 MONTHS AHEAD