THE OTTER 2024



BEER BATTERED WHOLE ONION RINGS

GARLIC CIABATTA (ADD CHEESE £1.5)

MARINATED OLIVES & CRUMBLED FETA SALAD

Kitchen open, Monday – Thursday 12-2pm & 6-9pm Friday & Saturday 12pm-9pm Sunday 12-7pm

Please advise us of any food allergies and intolerances

STARTERS	
———— HOMEMADE CHICKEN LIVER PATE, baked bread, red onion chutney, sea salt & black pepper but	tar
MOZZARELLA & ROASTED RED PEPPER ARANCINI, fried risotto balls, rich tomato salsa	CI
SOUP Please ask your server for today's variety—baked bread & sea salt & black pepper butter	
SALT & PEPPER SQUID, Blackened cajun Mayonnaise	
HALLOUMI FRIES, tomato salsa (V-GF)	
FRANKS HOT CHICKEN WINGS, 6 hot wings, blue cheese sauce	
OVEN BAKED CAMEMBERT TO SHARE, honey & chilli drizzle, toasted flat bread	
BURGERS CONTROL OF THE PROPERTY OF THE PROPERT	
All served in a brioche bun, with skin on fries & house coleslaw	
SOUTHERN FRIED CHICKEN, smoked streaky bacon, crisp lettuce & cajun mayonnaise	
TEXAS BBQ STEAK BURGER, 6oz steak burger, BBQ bourbon glaze, onion rings & cheddar	
MEDITERRANEAN BEAN BURGER (V) sliced tomatoes, crumbled feta, olives & mint riata	
<u>MAINS</u>	
CHICKEN MADRAS, tender marinated chicken thighs, coconut rice, & toasted flat bread	
NACHOS SHARER, chilli con carne or (v) 5 bean, mozzarella, salsa, jalapenos, guac & sour cream	
BATTERED COD, skin on fries, garden peas & house tartar	
8 HOUR SLOW BEEF & OTTER ALE PIE, skin on fries seasonal greens & rich gravy	
WHOLETAIL SCAMPI, skin on fries, garden peas & house tartare	
CHILLI & LIME CHICKEN, skin on fries, dressed salad & our creamy chilli & lime sauce	
BEEF & CHIANTI LASAGNE, skin on fries & dressed salad	
MOROCCAN TAGINE, coconut rice & dressed side salad (VG-GF)	
BRIE, CRANBERRY WELLINGTON, new potatoes, seasonal greens & rich gravy (VG)	
10oz GAMMON STEAK, pineapple or eggs, skin on fries, grilled seasoned tomato & mushrooms (GF)
RICH TOMATO & FIVE BEAN CHILLI, coconut rice, tortilla chips & guacamole (VG-GF)	

4.5

5.2

6

SKIN ON FRIES	(ADD CH	IEESE	£1.5)
BLACKENED CA	AJUN SKII	NO N	FRIES

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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.



THE OTTER 2024

<u>KITCHEN</u> - Monday – Thursday 12-2pm & 6-9pm Friday-Saturday 12pm-9pm Sunday 12-7pm <u>LUNCH MENU</u> SERVED MONDAY-SATURDAY 12-2PM

LUNCH 12PM-2PM	
JACKET POTATOES, served with dressed salad	
CHILLI CON CARNE & SOUR CREAM	
CRUMBLED FETA, ROASTED TOMATO & BASIL PESTO (GF-V)	
FIVE BEAN CHILLI (VG-GF)	
MOZZARELLA & SPRING ONION (V-GF)	
TOASTED CIABATTA served hot, gluten free available with tortilla chips & salad garnish	
CRUMBLED FETA, SLICED TOMATO & BASIL PESTO (V)	
CRISPY CHICKEN, SMOKED STREAKY BACON, MOZZARELLA & RICH BBQ GLAZE	
YELLOW FIN SOLE, CRISP LETTUCE & H/M TARTAR SAUCE	
MOZZARELLA & SPRING ONION (V)	
<u>CHILDREN</u>	
CHICKEN NUGGETS, skin on fries & garden peas	
YELLOW FIN SOLE, skin on fries & garden peas	
STONEBAKED MARGHERITA (V) served with dressed salad	
<u>DESSERTS</u>	
HOT RHUBARB & SWEET GINGER CRUMBLE, creamy vanilla pod custard, (VG available)	
LUXURY RED VELVET CHEESECAKE, Yarde Farm vanilla pod ice cream	
STICKY TOFFEE PUDDING, creamy vanilla pod custard rich salted caramel glaze (GF)	
WARM CHOCOLATE BROWNIE, Yarde Farm vanilla pod ice cream and double chocolate sauce (GF)	
VANILLA POD CRÈME BRULEE, baked cookie & a tipple of baileys	
<u>SIDES</u>	
BEER BATTERED WHOLE ONION RINGS	
GARLIC CIABATTA (ADD CHEESE £1.5)	
MARINATED OLIVES & CRUMBLED FETA SALAD	
SKIN ON FRIES (ADD CHEESE £1.5)	

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AMERICANO	3.5	HOT CHOCOLATE	4
DOUBLE ESPRESSO	3.4	POT OF TEA	3.5
SINGLE ESPRESSO	3.0	PEPPERMINT	3.5
CAFÉ LATTE	3.8	EARL GREY	3.5
CAPPUCCINO	3.8	GREEN TEA	3.5

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