

# { BEER } & CIDER

## ALES

Adnams	Southwold	3.7%	3.85
Tiger	Everard's	4.2%	3.80
Oriinal	Everard's	5.2%	3.95

We always have two guest ales, please ask!

## LAGER

Freedom Four	4%	4.8
Birra Moretti	4.6%	5.3
Pilsner Urquell	4.4%	5
Carling	3.7%	3.85
Punk IPA (bottle)	5.6%	3.6

## DRAUGHT CIDER

Stowford Press (bright)	4.5%	4.30
Rosie's Pig (scrumpy)	4.8%	4.30
Old Rosie (scrumpy)	7.3%	£4.30

# SOFT

## STILL

<b>Folkingtons</b>	2.55
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Elderflower, Orange, Pink Lemonade, Cranberry, Tomato, Mango, Apple

## SPARKLING

<b>Franklin &amp; Sons</b>	2.95
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Strawberry & Raspberry - a hint of black pepper  
Dandelion & Burdock - star anise  
Ginger Beer - malted barley, squeeze of lemon  
Lemon & Elderflower - crushed juniper  
Apple & Yorkshire Rhubarb - touch of cinnamon

<b>Fever Tree</b>	2.35
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Tonic Water, Slimline Tonic, Elderflower Tonic, Sicilian Lemon Tonic, Mediterranean Tonic, Aromatic Tonic, Ginger Ale

<b>Cawston Press</b>	2.95
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Apple, Rhubarb & Apple

# WINE



## VERY DRY, DELICATE, LIGHT WHITES

Solstice Pinot Grigio delle Venezie

Veneto, Italy

M	L	B
£4.10	£5.90	£17.50

## JUICY, FRUIT-DRIVEN, RIPE WHITES

Yarra Brook Chardonnay  
Flagstone Noon Chenin - Sauv. Blanc  
Zapallar Riesling  
Picpoul De Pinet

South Eastern, Australia  
Western Cape, South Africa  
Curico Valley, Chile  
Languedoc-Roussillon, France

4.10	5.90	16.95
4.20	5.95	17.50
4.45	6.40	18.50
-	-	24.50

## DRY, HERBACEOUS OR AROMATIC WHITES

Grandiose Sauvignon Blanc  
Drylands Sauvignon Blanc  
Vini Montauto Vermentino Malvasia  
Pouilly Fume Cuvee Du Troncsec

Gascony, France  
Marlborough, New Zealand  
Tuscany, Italy  
Loire, France

4.20	5.95	17.95
5.90	8.35	24.50
-	-	22.95
-	-	25.95

## FULL-FLAVOURED, NUTTY, OAKED WHITES

Pouilly Fuisse Aux Challoux

Burgundy, France

-	-	32.50
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## RICH, FRUITY ROSES

Bulletin Zinfandel Rose  
Mediterranean Rose, Les Coteaux du Rhone

California, U.S.A.  
Rhone, France

4.20	5.90	16.95
4.45	6.40	18.50

## JUICY, MEDIUM-BODIED, FRUIT-LED REDS

Mcguigan Black Label Merlot  
Grandiose Merlot  
Care Garnacha Syrah  
Marques De Morano Rioja Crianza  
Les Fontaniels Pinot Noir

South-Eastern, Australia  
Gascony - Southern, France  
Aragon, Spain  
Rioja, Spain  
Languedoc Roussillon, France

4.45	6.40	18.45
4.20	5.95	17.50
4.70	6.70	19.50
5.60	8.05	23.50
5.00	7.15	20.75

## SPICY, PEPPERY, WARMING REDS

Reserve Saint Marc Cabernet Sauvignon  
Callia Lunaris Shiraz  
Veramonte Carmenere Reserva  
Finca Las Moras Reserve Malbec  
Chateaux Moulin Rouge Haut Medoc

Languedoc Roussillon, France  
San Juan, Argentina  
Colchagua Valley, Chile  
San Juan, Argentina  
Bordeaux, France

4.20	5.90	16.95
4.55	6.50	18.95
-	-	22.50
-	-	24.95
-	-	28.50

## OAKED, INTENSE, CONCENTRATED REDS

Chateaneuf Du Pape, Les Cornalines

Rhone, France

-	-	34.50
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## SPARKLING

Rondel Brut Cava - Plenty of fruit, bottle aged for over 9 months		18.95
Prosecco Sant Orsola - Fine, persistent, soft fizz, apple, pears & peach	10cl	6.50/20.95
Vollereaux Brut - A light and delicate wine. Dry and crispy et refreshing champagne		35.95
Lanson Black Label - Fine mousse of bubbles and a toasty, honeyed nose in perfect balance		47.95

# 20% OFF Your Food Bill

## Weekday Early Bird

Monday to Friday | 5:30pm - 7:30pm

# HOT BEVERAGES

**Hot Chocolate** 2.40

Made with real Belgian melted chocolate. Choose from dark, milk or white chocolate

**Americano** 2.4

**Latte**  
**Flat White**  
**Cappuccino**  
**Machiato**

**ForLeaves Loose Leaf Teas** 2.40

English Breakfast, Red Berries, Blue Earl Grey, Red Chocolate Mint, Mint, Yunnan Green Tea, Chamomile, Lemon and Ginger, Mango, De-caf



**Odd John**  
— & —  
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**20% OFF**  
Your Food Bill

**Weekday Early Bird**

Monday to Friday | 5:30pm - 7:30pm

## starters

<b>Red onion, goats cheese (V) (N) &amp; artichoke tart</b> pesto, rocket & parmesan salad	6.95	<b>St Ives hot smoked mackerel (GFO)</b> Beetroot puree, toast & grated horseradish	7.25
<b>Soup of the day</b> fresh bread & butter	5	<b>Odd John's antipasti</b> Pastrami, salami, pepperoni, artichokes, olives, sun-blushed tomatoes & focaccia	8.25/12.95
<b>Tandoori Chicken wings (GF)</b> mango chutney & poppadoms	7	<b>Marinated olives (GFO, V)</b> Freshly baked bread, balsamic syrup	4.5
<b>Thai king prawns (GF)</b> charred pak choi, grilled lime, coconut curry sauce	7.95	<b>Fresh focaccia (V)</b> Olive oil & balsamic syrup	3

## baguettes

All served with our house coleslaw and either chunky chips or a mug of home-made soup. Please ask if you would like gluten free bread (although please remember that our chips are cooked in a frier that is sometimes used for gluten containing foods.

<b>Philly cheese steak</b> steak pieces, green peppers, fried onions & melted provolone cheese	9.25	<b>'1883' mature cheddar (V)</b> red onion chutney	6.95
<b>Chicken &amp; smoked bacon</b> sweet chilli jam	7.95	<b>New York deli</b> Pastrami, salami & pepperoni with American mustard & pickles	8.95
<b>Real fish fingers</b> Fresh rocket & tartare sauce	7.95	<b>Local thick pork sausages</b> wholegrain mustard mayo	7.5

## sides

<b>Garlic flat bread/with cheese</b>	3/3.7	<b>Home made onion rings</b>	3
<b>Sweet potato fries with rosemary sea salt</b>	3	<b>House coleslaw</b>	3
<b>Chunky chips/with cheese (GF)</b>	3/3.7	<b>Rocket and parmesan salad (GF)</b>	3
<b>Skinny fries/with cheese (GF)</b>	3/3.7	<b>4 tandoori chicken wings</b>	4.5

## desserts

<b>Selection of cheeses 3/5 (GFO - GF bread)</b> <b>BOSWORTH ASH</b> Unpasteurised mould-ripened goats' cheese in salted ash beneath a layer of white rind produced by Highfields Farm Dairy - Staffordshire	7.5/9.5	<b>Home made rice pudding (GF)</b> stewed cinnamon apple	5.75
<b>BLACKSTICKS BLUE</b> Depicted as 'the daddy' of blue cheeses handmade by the Butlers' Inglewhite Dairy in rural Lancashire		<b>Dark rum flambé pineapple (GF)</b> mango sorbet	6
<b>BARON BIGOD BRIE</b> The UK's only raw milk farmhouse brie. Ladled only by hand and aged for up to 8 weeks. Fen Farm Dairy, Suffolk		<b>Orange cheesecake</b> cranberry compote	6.25
<b>RUTLAND RED</b> A moreish, flaky cheese with a nutty sweetness, Rutland Red is buttered, cloth bound and aged for 6 months. Long Clawson Dairy, Melton Mowbray		<b>Pear &amp; blackberry crumble</b> English custard	6.25
<b>BLACK BOMBER</b> The famous creamy & smooth extra mature Cheddar loved for its depth of flavour. Snowdonia Cheese Company, Snowdonia		<b>Chocolate mousse (GF) (N)</b> hazelnut praline	5.75
		<b>Selection of local ice cream</b> Chocolate chip, strawberry, vanilla Sorbets: mango, lemon, raspberry Champagne	4.5

## mains

### SEASONAL DISHES

<b>Cornish fish pie</b> (25 minutes cooking time) Smoked haddock, salmon, cod, peas, leeks & carrot in a mornay sauce topped with a cheddar mash then baked. Baby queen scallops, tender stem broccoli	14.95
<b>Roasted confit pig cheeks (GF)</b> roasted apple mash with a honey and thyme glaze & greens	13.5
<b>BBQ glazed beef short rib</b> rosemary sea salt fries, scallion coleslaw	16.5
<b>Chicken &amp; tarragon mousse ballotine</b> creamy woodland mushroom linguini	13.95
<b>Cornish fillet of bream (GF)</b> Mediterranean ratatouille, pea puree, new potatoes	14.95
<b>Stuffed aubergine (V) (GF)</b> rissole potatoes & red pepper coulis	11.95

### PUB CLASSICS

<b>Pan seared lamb's liver &amp; bacon (GFO)</b> mashed potato, greens & onion gravy	12.5
<b>Beer battered haddock</b> chunky chips, mushy peas, lemon wedge, tartare sauce	13
<b>Whole tail Whitby scampi</b> garden peas, chunky chips, lemon wedge, tartare sauce	12
<b>Trio of sausages</b> mashed potatoes, garden peas & onion gravy	12.5
<b>Hand carved ham (GF)</b> two fried eggs, chunky chips & salad	11.5

### BURGERS

<b>The big one (GFO)</b> two beef burgers, beef tomato, gem lettuce, monterey jack, smoked bacon, gherkins & onion rings	15
<b>Classic cheese burger (GFO)</b> Beef tomato, gem lettuce, gherkins, mature cheddar & burger sauce	12.5
<b>BBQ burger (GFO)</b> Beef tomato, gem lettuce, smoked bacon, BBQ sauce & mature cheddar	13.5
<b>Tandoori chicken burger</b> mango chutney, mint yoghurt, naan bread bun & poppadom	13.5
<b>Garden burger (V) (GFO)</b> mozzarella & guacamole	11

### GRILLS

<b>8oz dexter beef sirloin steak (GF)</b> grill garnish, chunky chips	19.95
<b>6oz dexter beef fillet steak (GF)</b> grill garnish, chunky chips	23.95
<b>Gammon steak</b> two fried eggs, chunky chips, grill garnish	12.5
+ Cracked black pepper sauce	1.5
+ Creamy stilton sauce	1.5
+ Red wine and wild mushroom sauce	1.5

We try our best to make sure you have a great time, if we can improve on anything please let us know, we are only human and appreciate the opportunity to correct any mistakes before you leave. Some dishes take longer to cook than others and there may be a slightly longer wait at busy times, if you are in a rush, please let us know and we will bribe the chef with beer to try and get your meals out quicker.

#### KEY TO ALLERGENS

(GF) = Gluten Free | (GFO) = Gluten Free Optional - Please ask | (V) = Vegetarian | (N) = Contains Nuts

Please note that our chips do not contain gluten as an ingredient although they are cooked in an environment used for preparing and cooking foods containing gluten. We are not a nut-free environment and cannot guarantee that foods do not contain nut traces.