



# Main Menu

Wednesday to Friday 4-9pm ~ Saturday 12-9pm

## Nibbles & To Share

Gordal Olives ~ marinated in olive oil with rosemary & sicilian lemon (VG, GF) ~5

Artisan Breads ~ to share, with olive oil & balsamic or sea salt butter / marmite whipped butter +1 (V, VGO)~6

Rosemary Baked Whole Camembert ~ Served with Bearwood hot honey & homemade focaccia (V,GFO)~ 14.5

British Artisan Cheese Board ~ Colston Basset Stilton, Colliers Cheddar, Tunworth brie, served with apple & ale chutney, grapes. Celery & crackers (V,GFO)~ 14

**Add any port/sherry/pudding wine + 6**

Mezze Board ~ beetroot hummus, fire roasted peppers & courgette, sweet potato falafel, mini lamb kofta, sun blushed tomato, tzatziki & warm flat bread (GFO) ~ 18

## Small Plates & Starters three for £19/five for £30

Soup of the Day ~ Served with homemade focaccia bread (ask server for allergens) ~ 6.5

Loaded Beetroot Hummus ~ with creamy feta, pickled onions, sun blushed tomatoes, chickpeas (V, VG, GFO) ~ 6.7

Jack Fruit Crabcakes ~ With Asian slaw, sweet chilli & tamarind dip (VG, GF) ~ 6.7

Sticky Korean Cauliflower Wings ~ With pickled slaw, spring onion, chilli & sesame seed ~ 7.2

OTP Scotch Egg ~ Soft boiled egg in locally sourced black pudding & sausage meat, served with bacon jam ~ 8.5

Hot Honey & Siracha Chicken Wings ~ With **sesame seed**, spring onion & radish (GF)~ 8

Halloumi Fries ~ Served with tomato & chilli jam (GF)~ 7.2

OTP Homemade Rosti ~ Served with truffle mayo, parmesan & crispy onions (V) ~ 6.3

Smoked Mackerel Pate ~ Celeriac, apple & horseradish remoulade & apple cider dressing (GFO) ~ 7.9

## Mains

Homemade Smoked Haddock Fish Cakes ~ with leek & aged cheddar, fermented fennel, tender stem & crispy chilli oil ~ 18.5

Free Range Corn Fed Chicken ~ with parmesan & truffle hash brown, charred baby onions, butternut squash & gremolata dressing (GF) ~ 19.5

Seared Salmon Fillet ~ with creamed potatoes, spring pea & wye asparagus parsley liquor (GF) ~19.2

Slow Cooked Beef Brisket Ragu ~ Served with pappardelle, pangrattato & parmesan ~ 18.7

Katsu Curry ~ crispy panko aubergine, sticky rice, katsu sauce, pickled ginger & spring onion (VG, GF) ~ 16.5

Tomato & Oregano Risotto ~ Sundried tomatoes, tomato crisps, parmesan homemade pesto & toasted pine nuts (VGO, GF) ~ 17.2

## Pub Classics

Beer Battered Fish & Chips ~ beer battered haddock served with thick cut chips, minted mushy peas, pickled onion, lemon & dill tartar sauce (GF) ~ 18.5 **add Chip Shop Curry Sauce +2**

Pie of the Week ~ Our signature 'proper' pie, no floating lids. Sometimes weird but always wonderful.  
Served with chive mash or chips & bone marrow gravy ~ 18.5 **add tender stem +2** (GFO, VO, VGO)

Bangers & Mash ~ Roger Brown's free-range pork & leek sausages, mustard grain mash, served with caramelised onion gravy ~ 16.5 **add tender stem +2**

Ham Egg & Chips ~ Maple roasted free range Tamworth ham, fried egg, chips, piccalilli & spiced maple syrup (GF) ~ 17.2 **add extra egg +1**

Nutty Quinoa and Chickpea Salad ~ Black quinoa, pumpkin seed, pistachio and cashew with hummus spring onion and cucumber, chilli, sesame and soy dressing (V, VG, GF,) (contains nuts, sesame) ~ 11.5  
**add prawns +4 chicken +4 halloumi +3**

Free Range Chicken Caesar Salad ~ soft boiled egg, anchovies, crispy bacon, parmesan, gem lettuce, sourdough croutes, Caesar dressing (GFO) ~ 16.5

## Burgers

All served with fries & a side of coleslaw

The Bearwood ~ 6oz beef patty, gouda, tomato chilli jam, pickles, shredded lettuce & tomato, brioche bun ~ 17.5  
+ smoked bacon 2

The POSH ~ 6oz beef patty, slow cooked BBQ beef brisket, bacon jam, smoked bacon, smoked applewood cheddar, frickles, shredded lettuce, brioche bun ~ 21.5



The Elvis Parsley ~ 6oz beef patty, stilton, bacon jam, parsley mayo, pickles, lettuce, tomato, onion, brioche bun ~ 19  
+ smoked bacon 2

The Buffalo Soldier ~ Crispy buffalo chicken, pickles, blue cheese mayo, celery, lettuce, tomato, onion, brioche bun  
\*(VGO) ~ 17.5

\*Vegan Buffalo Tofu version available w/ vegan mayo

+ smoked bacon 2 + mushrooms 2 + bacon jam 2 + extra cheese 1.5 + halloumi 4

## Sides

Fries or Chunky Chips (VG, GF) ~ 5

House Seasoned Fries or Chunky Chips (VG, GF) ~ 5.75

Dressed House Salad (VG, GF) ~ 5

Roasted Broccoli w/ garlic & chilli (VG, GF) ~ 4.5

Halloumi Fries w/ Tomato & Chilli Jam ~ 7.20

Fried Corn Rib w/ Sweet Chilli Tamarind (VG, GF) ~ 5.5

## Kids All £8

Burger & Chips ~ kids beef burger  
served with chips (GFO, VGO)

Fish Fingers & Chips ~ battered fish  
fingers served with chips & peas (GFO)

Bangers & Mash ~ locally sourced pork  
sausages with mashed potato, gravy &  
peas

Mac 'n' Cheese ~ Cheddar cheese pasta  
served with garlic bread (V)

## Desserts

Treacle Tart ~ served with vanilla ice cream & honeycomb (V) ~ 7.9

Millionaires Brownie ~ served with odi & moo vanilla ice cream & dark chocolate sauce (V) ~ 8.9

Lemon 'Mess' ~ lemon curd, crunchy meringue, whipped cream, berry compot (GF) ~ 7.9

British Cheese Plate ~ Colston Basset Stilton, Colliers Cheddar, Tunworth brie, served with apple & ale chutney, grapes. Celery & crackers (V, GFO) ~ 8.5 **Add any port/sherry/pudding wine + 6**

Affogato ~ double espresso over odi & moo vanilla ice cream (VGO, GF) ~ 6

Odi & Moo Ice Cream *from Harborne.* ~ vegan vanilla, chocolate cookie dough, jammie dodger or passionfruit sorbet ~ 6

## After Dinner

### Sherry (70ml)

Manzanilla dry (chilled) ~6.5

Oloroso dry (chilled) ~6.5

Pedro Ximenez ~8

Amontillado ~8

### Port (70ml)

Taylors Fine Ruby ~6.5

Taylors Chip Dry White (chilled) ~7.5

Taylors LBV vintage ~7

Taylors 20yr Tawny ~9.5

Moscato Dorado (Cesar Florida) ~ beautifully floral pudding wine with notes of orange blossom, jasmine and Earl Grey (chilled) ~ 8.5 (70ml) 23 (half btl)

### **Please ask our staff for allergen information**

We are unable to guarantee no trace of allergens. For severe allergies, with regret, we can only serve you at your own discretion.



GF ~ Gluten Free  
GFO ~ Gluten Free Option  
V ~ Vegetarian  
VG ~ Vegan  
VO ~ Vegetarian Option  
VGO ~ Vegan Option  
DF ~ Dairy Free

