



Main Menu

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

Nibbles & To Share

Gordal Olives ~ in olive oil (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

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

Soup of the Day ~ Served with homemade focaccia bread (GFO, V) ~ 6.5

Beetroot Hummus ~ Served with sweet pickled red onion, feta & rosemary crisp bread (V, VGO, GF) ~ 6.7

Onion, Celeriac & Apple Bhaji ~ With mint yogurt, chilli tamarind & coriander (V,VGO, 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

Buffalo Chicken Wings ~ With blue cheese dip & celery (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, tenderstem & crispy chilli oil ~ 18.5

Slow Cooked Moroccan Lamb Tagine ~ with apricot & chickpea cous cous, minted yogurt (GFO) ~ 19.5

Romsecu Fish Stew ~ With new potatoes & crispy shallots served in red pepper, tomato & paprika sauce with almonds & parsley *Contains nuts* (GF) ~19.2

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

BBQ Glazed Cauliflower Steak ~ Fried cauli leaves, cauliflower emulsion, OTP rosti & toasted pumpkin seed (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 tenderstem +2** (GFO, VO, VGO)

Bangers & Mash ~ Roger Brown's free range pork & leek sausages, mustard grain mash, served with caramelised onion gravy & seasonal greens ~ 16.5 **add tenderstem +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 (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

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 (VG, 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

