

SMALL PLATES

POPPADOM (2) & CHUTNEYS

5

SOUP OF THE DAY 

7

Served with Warm Ciabatta

SCOTCH EGG SLIDER

9

Sausage Pattie, Soft Boiled Egg, Brioche Slider, Mustard Aioli

WILD MUSHROOMS 

8

Pan Fried in Garlic & Herbs, Topped with Whipped Vegan Ricotta on Toasted Sourdough

CROQUE MONSIEUR CROQUETTES 

9

Ham Hock & Gruyère Croquettes, Garlic Aioli

CHIMICHURRI KING PRAWNS

12

Garlic Butter King Prawns, Homemade Chimichurri, Pickled Red Cabbage, Sourdough Croutons

CRISPY CHILLI BEEF 

11

Sticky Garlic, Chili & Ginger Sauce

METHI GOTA 

8

Fenugreek Fritters With Garlic, Black Pepper & Green Chillies

CHICKEN TIKKA 

9

Chicken Breast Coated in our Signature Marinade

GARLIC, CHILLI & JEERA WINGS 

9

Chicken Wings Covered in our Cumin Base Sauce

HOMEMADE SAMOSA 

7

Choose From our Chicken, Minced Lamb or Mixed Vegetable

PANEER TIKKA 

9

Indian Cottage Cheese in our Signature Tikka Marinade

VEGETABLE SAMOSA CHAAT 

9

Samosa Topped with Chickpea Masala & a Trio of Chutneys

CHEESE BALLS 

8

Extra Melty Cheese Balls, Lightly Spiced

CHILLI PANEER 

9

Crispy Pieces of Paneer in a Tangy Masala Sauce

HIRYALI CHICKEN 

9

Chicken Breast Marinated in Our Homemade Masala Blend,

Coriander, Chili & Fresh Mint

INDIAN GRILL 

Indulge in the vibrant flavours of Indian Spices with our sizzling grills

SMALL 

14

Tandoori Chicken Wings, Hiryali Chicken, Seekh Kebab

MEDIUM 

19

Tandoori Chicken Wings, Hiryali Chicken, Seekh Kebab, Fish Pakora, Paneer Tikka

LARGE 

24

Tandoori Chicken Wings, Hiryali Chicken, Seekh Kebab, Fish Pakora, Paneer Tikka, Lamb Samosa

Add Curry Sauce 4

Add Chaat Masala Fries 4.5

PUB CLASSICS

FISH N CHIPS 

19

Ale Battered Haddock, Hand Cut Chips, Mushy Peas

ROAST HAKE 

22

Pomme Purée, Braised Leeks, Lemon & Herb Velouté, Pancetta Crumb

*Chef Recommends to Pair with Kotuku Sauvignon Blanc from New Zealand*CHICKEN SUPREME 

21

Bacon & Potato Terrine, Sauce Chasseur, Charred Hispi

POSH PORK & CHIPS 

20

Honey & Mustard Glazed Pork Collar, Crispy Black Pudding Bon Bon Potato Rosti Chips, Mustard & Parsley Veloute, Charred Hispi

Chef Recommends to Pair with Paul Mas Domaine Astruc Viognier, Languedoc

PIE OF THE DAY

20

Served With Creamed Potato, Seasonal Greens & Beef Dripping Gravy

BEEF BRISKET - THE OA WAY

24

Beef Brisket Braised in Beef Dripping, Mini Yorkshire Puddings, Pickled Cabbage, Horseradish & Chive Creme Fraîche

*Chef Recommends to Pair with MR Goose Shiraz, from South Eastern Australia*BRAISED LAMB SHOULDER 

25

Garlic & Rosemary Salted Roasties, Mint & Pea Purée, Glazed Carrots, Red Wine Jus

*Chef Recommends to Pair with Patrizi Barolo, Piemonte Italy*STEAK & SALAD 

21

6oz Rump Steak, Chimichurri House Salad, Potato Crisps Dusted With Garlic & Rosemary Salt, Pickled Cabbage

WILD MUSHROOM PASTA 

18

Wild Mushrooms Cooked in Miso Cream Sauce, Whipped Vegan Ricotta served with Lettuce Wedge, Dijon Mustard Vinaigrette

OA BURGERS Served With Fries & Slaw

CHEESE SMASH BURGER

20

2 X 4oz Burger, Melted Cheese, Homemade Burger Sauce

SOUTHERN FRIED CHICKEN BURGER

18

Crispy Chicken Thighs, Monterey Jack Cheese, Cowboy Ranch, Crispy Onion Rings

CRISPY BEAN BURGER 

18

Shawarma Seasoning, Pickled Cabbage & Red Onion, Garlic Aioli

Add Onion Rings 5

Add Bacon 3

SIDES

ONION RINGS

5

SAUTÉED VEGETABLES

4

CHAAT MASALA FRIES

4.5

MASALA CHILLI CHIPS

5.5

HAND CUT CHIPS

4.5

HOUSE FRIES

4

OA SIGNATURE DISHES

BUTTER CHICKEN MAC & CHEESE 

19

OA's Famous Butter Chicken Mixed with Our 3 Cheese Sauce, Baked & Topped with Onion Bhaji Straws, Toasted Sourdough Sticks

PASS ME THE KEEMA 

21

Keema Mutar Curry (Lamb Mince), Mini Green Chilli Yorkshire Puddings, Minted Creme Fraîche

CHILLI CHEESE MASALA LAMB BURGER 

21

Masala Lamb Burger Topped with Chilli Cheese, Coriander & Chili Chutney, Chaat Masala Fries

CHILLI & GARLIC CHICKEN MASALA 

21

Chilli & Garlic Cooked in our Tomato Gravy, Basmati Rice

CRISPY FRIED CHICKEN TIKKA 

22

Crispy Fried Chicken Tikka, Mint Yogurt, House Fries & Minted Lemon Salad

INDIAN FISH N CHIPS 

20

Spicy Fish, Chaat Masala Hand Cut Chips, Tamarind Peas, Grilled Half Lime

TAWA FISH 

21

Haddock Covered in our Signature Fish Masala Served With Vegetable Biryani & Raita

BUNNY CHOW *Dating Back to Migrant Indian Workers in South Africa, This Curry Filled Bread Bowl is Still Celebrated Today at the Umgeni River*
Gujarati Chicken & Spinach Curry 18
Mix Vegetable Jalfrezi 17TRADITIONAL CURRIES CHICKEN DISHES PALAK CHICKEN 

16

Wilted Spinach with Tender Pieces of Chicken in a Blend of Spices

BUTTER CHICKEN 

16

Tender Pieces of Chicken in a Creamy Buttery Sauce

HOMEMADE CHICKEN CURRY 

16

A Flavourful Indian Spiced Boneless Chicken Curry

METHI CHICKEN 

16

Tender Pieces of Chicken Cooked with Fresh Fenugreek Leaves

CHICKEN KARahi 

16

Cooked in a Karahi Masala with Onions, Peppers & Tomatoes

CHICKEN CHETTINAD 

16

South Indian Classic, Tender Chicken, Fiery Masala, & Roasted Spices

SEAFOOD DISH



OA
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OKEOVER ARMS