

OKANA

FOOD MENU

Wherever **CBD** is mentioned, there is an option to have this with your meal for an extra £2.50. Please inform your server when ordering.

STARTERS

CBD * Marinated olives, sea salt flat bread (V)(VG) £3.50 (CBD optional)

CBD Smoked paprika chicken popcorn, aioli £3.75 (CBD optional)

* Pot of Potato Skins
Oven baked with camembert, chilli dip (V) (GF) £3.50

* Homemade soup of the day (V) (VG) (GF) £3.00

* Black pudding diane/pepper, Wholegrain mustard mash (GF) £4.50

CBD Curried cheesy meat balls, garlic and sourdough crisps £5.00 (CBD optional)

North East Pudding, braised oxtail, caramelised onions, crispy sage and red wine jus £5.50

Slow cooked belly pork goujons, spiced gravy jelly £4.50

CBD Crispy hens egg with spinach & blue cheese rarebit, candied walnut and smoked olive oil £4.95 (CBD optional)

Northumbrian free range Scotch egg, served with apple and mustard puree £4.95

Smoked haddock and creamed saffron risotto and poached hens egg (GF) £5.50

* Garlic mushrooms and white wine garlic cream on a toasted crumpet £5.00 (V)

* 5 Maple glazed chicken wings, served with a selection of dips (GF) £4.00

* Chicken liver parfait orange gel, cranberry chutney on toast £4.75

MAINS

CBD * Irish beer battered cod, tartar, pea puree, chunky chips £11.95 (CBD optional)

Crab and chorizo linguine, king prawns, white wine garlic, tomato and a hint of chilli (GF) £13.50
Swap crab and linguine for salmon extra £2.50

Daily crafted pies served with sautéed greens.
Choose from: Braised beef and ale with gravy / Buttermilk chicken, brie and bacon / Fisherman's pie, goats cheese and tarragon (V) £9.95

* Roasted cauliflower tempura wedges on a bed of creamy hummus, toasted seeds, watercress and fresh pomegranate £ 9.50 (V) (VG)

* Rotisserie meat of the day, cider and horseradish mustard mash, black pudding bon bon, tenderstem broccoli, rich bordelaise jus (GF) £14.50

CBD * Cumberland sausages and bubble and squeak, crispy bacon, pork scratchings with shallots and gravy (GF) £10.50 (CBD optional)

* Panko breaded chicken Milanese, topped with roasted tomato sauce, parma ham cheese and a rich chicken gravy £11.50

Pan grilled salmon strips with burnt love sautéed vegetables and garlic, sultanas and beef dripping jus couscous (GF) £15.50

SIDES

Hand cut chips £2.50

Sweet potato fries £2.50

Skin on fries £2.50

Roasted vegetables £3.00

House salad £3.00

CBD Chive creamed mash £3.00 (CBD optional)

DESSERTS

All available as CBD desserts

* Cheese cake of the day £4.95

* Tiramisu £4.95

* Sticky toffee pudding with ice cream £4.95

Chocolate bites £5.50
Infused glaze

Chocolate fondant, vanilla and ice cream £5.50

Eton mess £5.50
Honey meringue

TAPAS BOARDS

Pimp my board, choose from:
Any 4 dishes for £11.00

CBD Melting brie or chargrilled halloumi and port spiced cranberry (V) (GF) (CBD optional)

Marinated chargrilled aubergine with beetroot and pickle (V) (GF)

Porcini and ricotta wellington mini parcels in gravy (V)

CBD Feta salad with pesto (V) (GF) (CBD optional)

Cauliflower popcorn (V)

Selection of chefs cured meat (GF)

Mini meat pies of the day

CBD Maple glazed spicy wings with peri rice (GF) (CBD optional)

Prawns and chorizo in garlic butter

CBD Spiced lamb and apricot koftas with minted yogurt (CBD optional)

Rotisserie meat of the day (GF)

SANDWICHES, BURGERS AND PIZZAS

Our sandwiches are served with ciabatta bread and fries.
Pizza options can be served as a Pasta if preferred.

Chargrilled steak, mature cheddar and caramelised onion chutney rocket and beef dripping jus £8.50

* Prime beef kofta, baby gems, beef tomatoes and burger sauce (GF) £9.50

Plant-Based, roasted tomato sauce and lettuce vegan cheese, mash and spinach pattie (V)(VG) £7.50

* Tempura battered cod fish fingers sandwich with tartar sauce £7.50

CBD * House gourmet burger, melting beef and cheese, burger sauce gravy dip £9.75 (CBD optional)

CBD Mezze flat bread, creamy hummus base, greek-style dressed salad, seeds, avocado and rocket £9.50 (CBD optional) (V) (VG available)

* Margherita pizza with mozzarella, cherry tomatoes and basil £7.50

Pimp your pizza

• Jalapeño (V) • red pepper (V)
• chargrilled pineapple (V)
• porcini mushrooms (V)
• goat's cheese (V) Each item 50p

• bacon • chorizo • pulled spit
• roast chicken or pork belly
Each item £1

CHARGRILL AND ROTISSERIE

Chicken

Rotisserie roasted and charcoal grill finished, served with fries, rich chicken gravy and a choice of marinade (GF)

• Lemon and herbs • Ras el hanout
• Sweet and spicy • BBQ

Quarter £6.50

Half £9.50

Whole £13.50

Steak

Featuring three premium cuts from selected British and Irish farms, aged to deliver tenderness and flavour (GF)

CBD Served with hand cut chips, sautéed mushrooms and confit tomatoes and herbs or parsley butter (GF) (CBD optional)

Chargrilled gammon steak and fried egg, honey roasted pineapple, apple and cider puree (GF) £14.95

8oz fillet steak, tender and delicate, recommended rare (GF) £22.50

10oz rump steak, rich in flavour, recommended medium (GF) £19.50

Add sauce for £2.75

• white wine garlic butter and lemon pepper • rossini • cajun and chorizo

Any starter, main or dessert marked with (*)

* Lunch Special

2 courses

Monday - Thursday 12-5pm
£10.95

Steak Night Special

2 courses

Any starter marked with (*)
Fillet or Rump and any sauce
Monday - Thursday 5-9pm
£21.95

CBD Disclaimer. Cannabidiol (CBD) is a natural constituent of hemp and is a dietary supplement. Okana does not sell any product that violates the United Kingdom Misuse of Drugs Act 1971. In addition, all of the products that are below 0.2% THC content.

The Food Standards Agency have declared CBD a Novel Food and have issued consumer advice on consumption for healthy adults and vulnerable groups. The recommended consumption limit is 70mg per day for healthy adults and they advise of potential risk to those who are pregnant, breast-feeding or taking medication.

KEY: Gluten Free (GF) Vegetarian (V) Vegan (VE) CBD Oil (CBD)

All our food is prepared in a multi-use kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptors do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Our cooking equipment is multi-use and cannot guarantee free from any allergen. Our team members cannot offer specific advice or recommendations beyond our published allergen guide. Full allergen information for food and drink is available upon request.