

# LOTS ROAD

EST 2000

*On days like these...*

**Lots Road Lemonade 3.00**

*Original / strawberry / apple & elderflower / passionfruit*

**Chateau d'Astros, Côte de Provence Rosé 7.20 / 10.30 / 29.50**

**Riptide Unfiltered Pilsner 4.0% 5.20 / 2.70**

*Brewed just for us by Harbour Brewing in Cornwall, a deliciously light & refreshing pilsner*

*Bread, olive oil, balsamic vinegar, garlic & herb mixed olives (v) 6.50*

## Small Plates

Homemade flatbread, hummus, tzatziki (v) 5.50

Spiced salmon & haddock fish balls, lime mayo 7.00

Pan-fried squid, watermelon & black quinoa salad, avocado purée 7.00

Grilled asparagus, crispy duck egg, chorizo & saffron aioli 7.50

Applewood cheese soufflé, green apple, pomegranate & walnut salad, herb salsa verde (v) 7.00

Hoisin duck, black sesame crusted potatoes, pickled cucumber, carrot & courgette 7.00

## Large Plates

Chilli bean & goat's cheese wrap, French fries, coleslaw (v) 12.00

Barbecue chicken wrap, French fries, coleslaw 12.00

Steak, grilled onion & Monterey Jack cheese wrap, French fries, coleslaw 12.50

Spring vegetable risotto, parmesan, rocket 13.00

Traditional beer-battered haddock, fries, minted peas, tartare sauce 13.50

Lots beef burger, bloody Mary ketchup, mayonnaise, cheese, bacon, French fries 13.50

*Double up for 4.00*

Quinoa, broccoli, green bean, sweet potato, rocket, toasted almond & pomegranate salad (ve) 11.00

*Add grilled harissa chicken breast 4.00*

Mushroom & spinach stuffed chicken ballotine, bacon, sautéed new potatoes, chorizo 14.50

Ginger Pig rare breed sausages & mashed potato, onion gravy 14.00

Pan-fried cod fillet, crushed purple potatoes, beetroot salad, pickled fennel, sauce viérge 16.50

28 day mature 8oz Scottish rib eye steak, French fries, salad, red wine jus 22.00

## Sides

French Fries | Mashed potatoes | Leaf salad | Green beans & shallots 3.50

Sweet potato fries | Truffle fries 4.50

## Sweet

Chocolate Brownie, chocolate sauce, vanilla ice cream 6.50

Sticky toffee pudding, toffee sauce, honeycomb ice cream 6.50

Almond & pear tart, apricot glaze, vanilla ice cream 6.50

Cheese board – smoked Applewood, brie, stilton, red onion marmalade & crackers 6.50/12.00

Jude's Ice cream (3 scoops); vanilla, chocolate, strawberry, honeycomb 4.50

Food served Monday to Saturday 12-10pm, Sunday 12-9pm

A discretionary service charge of 12.5% will be added to tables of 6 or more. This goes directly to our team.

All dishes marked (v) are vegetarian. While many of our dishes are made using gluten free ingredients they are not prepared in a gluten-free environment. Allergen information is available on request from the team, however our freshly prepared food is made in a busy kitchen that is not an allergen-free environment, as such we are unable to guarantee that dishes do not contain trace amounts of allergens. If you have a preferred cooking method or any particular dietary requirements please feel free to ask.



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