

# LOTS ROAD

EST 2000

## On days like these...

### Lots Road Lemonade 3.00

*Original / strawberry / apple & elderflower / passionfruit*

**Alto Molino Malbec 7.30 / 10.40 / 30.00**

**Siren Yulu Loose Leaf Pale Ale 3.6% 6.00 / 3.10**

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

## Small Plates

Broccoli & pea soup, ciabatta (ve) 6.00

Homemade flatbread, hummus, tzatziki (v) 5.50

Spiced salmon & haddock fish balls, lime mayo 7.00

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

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

Pea brulee, black olive tapenade, goats cheese, sun dried tomato, olive & rocket salad (v) 7.00

Hoisin duck, black sesame crusted potatoes, pickled cucumber, carrot, & fennel 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

Homemade crispy gnocchi, roasted butternut squash, shitake mushrooms, kale, mushroom puree & parmesan 11.50

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

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

Braised Ox cheek, truffle mashed potato, bourguignon garnish, red wine jus 17.50

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

## Sides

French Fries | Mashed potatoes | Leaf salad 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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114 Lots Road, Chelsea | London SW10 0RJ | 0207 352 6645 | lotsroadpub.co.uk

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