LOTS ROAD

EST 2000

On days like these...

Lots Homemade Spiced Mulled Wine 6.50 Lanzado Rioja Crianza 7.40 / 10.50 / 32.00 North Brewing Piñata, Hazy Tropical Pale Ale 4.5% 6.00 / 3.10

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

Small Plates

Mushroom soup, ciabatta (ve) 6.00

Homemade flatbread, hummus, tzatziki (v) 5.50

Beetroot & goat's cheese salad, balsamic dressing 6.00

Smoked mackerel fillet, pickled cucumber, breakfast radish, orange jelly & horseradish 7.00

Game terrine, red onion marmalade, toast 7.50

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 13.00

Homemade crispy gnocchi, wild mushrooms, spinach, butternut squash puree (ve) 11.50

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

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

Double up for 4.00 / Add onion rings 1.00

Ginger Pig rare breed sausages, mash, red wine jus 14.00
Roast winter vegetable tart, feta, rocket, balsamic dressing (v) 11.50
Pan-fried seabass fillet, thyme-crushed new potatoes, sautéed rainbow chard 16.50

Sunday Roast

Served with broccoli, roasted root vegetables, roast potatoes & Yorkshire pudding, red wine jus

Roast veg loaf, vegetable gravy (v) 14.00 British 1/2 roast chicken 15.50 British roast striploin of beef 17.00 Cauliflower cheese (v) 4.00

Sides

French fries | Mashed potatoes | Leaf salad | Onion rings | Green beans & shallots 3.50 Sweet potato fries | Truffle fries 4.50

Sweet

Bailey's chocolate mousse, Irish cream 6.50
Christmas pudding, brandy butter 6.50
Sticky toffee pudding, toffee sauce, honeycomb 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.

