Weird Beard tap takeover Tuesday 22nd - Thursday 24th March. All taps showcasing Weird Beard beers, Meet the brewer Thursday 24th at 6pm

Antipasto platter; Prosciutto crudo, speck, salame Napoli, spianata Romana, ciabatta 12.50

Sharing Plates

Two are perfect for a light bite, or just one as a starter

Cold	Hot
Mixed olives (v) (GF) 3.00	5.00 Tomato, fig, walnut & goats cheese tartlet (v)
Courgette, mushroom, pine nut & parmesan (GF) 5.00	5.00 Mushroom & chicken soup, ciabatta
Homemade flatbread, hummus & tzatziki (v) 5.00	6.00 Sweet potato fritters, honey harissa yoghurt (v) (GF)
Burrata & lemon marinated fennel, mint (GF) 6.50	6.50 Brandade; haddock, potato, parmesan & garlic
Salmon ceviche, orange, grapefruit, paprika (GF) 7.00	6.50 Pork samosa, apple chutney, fresh apple & spring onion
Prosciutto, ricotta & olive tapenade bruschetta 7.00	6.50 Beetroot risotto, walnuts, stilton & basil (v)

Large Plates

Pumpkin ravioli, black quinoa & lemon, sage butter sauce (v) 12.00 Sambrook's Battersea Rye battered haddock, fries, minted peas, tartare 13.00 Smoked chicken salad, baby gem, confit garlic mayo & aged parmesan 12.00 28 day mature 8oz rib eye steak & fries, salad, jus 20.50

Burgers | Wraps

Winter roast vegetable & goat's cheese wrap, French fries & coleslaw (v) 11.00
Grilled harissa chicken wrap, French fries & coleslaw 11.00
Steak wrap, grilled onions, Monterey jack cheese, French fries & coleslaw 12.50
Lots prime beef burger, tomato relish, chilli mayo, cheese & French fries 12.50 (+bacon 50p)

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

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All dishes marked (v) are vegetarian and (GF) are gluten free. Allergen information is available on request from the team. Many of our dishes can be prepared with a healthy diet in mind — if you have a preferred cooking method or any particular dietary requirements please feel free to ask. We will do our very best to oblige.