

# LOTS ROAD

## PUB & DINING ROOM

Wednesday 22<sup>nd</sup> February - Dinner

SHARPS WINTER RUBY ALE 4.4%  
*Dark malts and toasted grains, balanced by blackcurrant fruit.*

WINTER PIMMS 5.5  
*Warm up with a brandy based Pimms with hot apple juice, how good!*

Bread & butter 2.5  
Piri-piri olives 2.75

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|---|--------|
| Cream of tomato soup  | 5      |
| Grilled Portobello mushroom & basil pesto, toast              | 6      |
| Aubergine, shallots & cheddar tart                            | 6/9.5  |
| Grilled aubergine, beetroot, goat's cheese & pesto, baby leaf | 6.5    |
| Salmon, cod & dill fishcake, tartar sauce, mixed leaves       | 6.5    |
| Braised ox tongue, celeriac remoulade & cornichons            | 6.5    |
| Chicken liver parfait, red onion marmalade, toast             | 7      |
| Charcuterie plate   | 7/12.5 |

|   |      |
|---|------|
| Roast beetroot & parmesan risotto, parsnip crisps                         | 11.5 |
| Pan fried cod, green beans, Jerusalem artichoke, mustard & pancetta sauce | 15   |
| Corn fed chicken breast, black pudding, salsify, greens & red wine jus    | 14.5 |
| Pan fried duck breast, wild mushrooms & crushed turnips, rosemary jus     | 15   |
| Frank Godfrey's pork & leek sausages, mash, onion gravy                   | 11   |
| Lamb leg steak, caramelized red cabbage & parsley mash                    | 14.5 |
| Lots Road cheeseburger & hand cut chips (add bacon 50p)                   | 10.5 |
| Char grilled cote de boeuf, hand cut chips, peppercorn sauce              | 17.5 |

Hand cut chips, Mash, Spring greens, Braised red cabbage, Leaf salad 3.25 each  
Roast salsify

|   |     |
|---|-----|
| Honeycomb ice cream   | 4.5 |
| Blood orange sorbet   | 4.5 |
| Warm chocolate & hazelnut brownie, vanilla ice cream                | 5.5 |
| Rhubarb & plum crumble, vanilla ice cream                           | 5.5 |
| Sticky toffee pudding, toffee sauce, honeycomb ice cream            | 5.5 |
| Belgian chocolate torte, strawberries, whipped cream & berry coulis | 6   |

British cheese plate, red onion marmalade & biscuits 6/9  
*Red Leicester - slightly sweet & mellow, Leicester*  
*Cornish Yarg - wrapped in nettle leave, young fresh & slightly tangy, Cornwall*  
*Snowdonia little black bomber - extra mature cheddar, creamy, unique texture, Wales*  
*Copperwell Bishop's Stilton - semi hard, medium strength blue, Cornwall*  
*Cornish Brie - creamy, mild & fresh flavour, Cornwall*

*(If you like our chutney, why not buy some to take home with you or give to a friend!)*

*Tables of 8 or more will be charged a discretionary 12.5% service charge*