

LOTS ROAD

PUB & DINING ROOM

Tuesday 7th February – Dinner
PIE & ALE FESTIVAL

SHARPS WINTER RUBY ALE 4.4% <i>Dark malts and toasted grains, balanced by blackcurrant fruit.</i>
DOOMBAR 4% <i>Spicy resinous hop, inviting sweet malt & delicate roasted notes.</i>
CORNISH COASTER 3.6% <i>Light, hoppy ale with a citrus finish.</i>
3.7/1.9

Bread & butter 2.50
Piri-piri olives 2.75

Cream of tomato & oregano soup	5
Fennel, courgette & mature cheddar tart	6/9.5
Grilled aubergine, beetroot, goat's cheese & pesto, baby leaf	6.5
Rope grown mussels, shallots, garlic, cream & white wine	6.5/12
Chicken liver parfait, spiced gooseberry chutney, toast	7
Chicory, stilton, walnut & pear salad, whole grain mustard dressing	6.5
Charcuterie plate	12.5

Roast Jerusalem artichoke, white truffle oil & parmesan risotto	11.5
*Salmon, haddock, prawn & dill pie, curly kale	11.5
Pan fried salmon, mussels, wilted spinach, new potatoes & beurre blanc	15
Warm smoked mackerel salad, fennel, new potatoes, capers & green beans	12
*Shepherds pie, spring greens	12.5
Frank Godfrey's pork & leek sausages, mash, onion gravy	11
Lamb leg steak, buttered leeks, whole grain mustard mash & red wine jus	14.5
Lots Road cheeseburger & hand cut chips (add bacon 50p)	10.5
Char grilled cote de boeuf, hand cut chips, shallot & peppercorn sauce	17.5

Hand cut chips, Mash, Spring greens, Green beans, Curly kale, Leaf salad 3.25 each

Vanilla ice cream	4.5
Blackcurrant sorbet	4.5
Dark chocolate truffle torte, blackcurrant sorbet	5.5
Forced rhubarb & apple crumble, vanilla ice cream	5.5
Sticky toffee pudding, toffee sauce, vanilla ice cream	5.5
*Apple & cinnamon pie, vanilla ice cream	5.5

British cheese plate 9
Red Leicester - slightly sweet & mellow, Leicester
Cornish Yarg - wrapped in nettle leaf, 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
All served with biscuits, spiced gooseberry chutney
(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

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114 Lots road, Chelsea, London SW10 ORJ
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