

LOTS ROAD PUB & DINING ROOM

-Today we love!-

Passion fruit & lemon iced tea 3
Sharps Doom bar, Cornwall 4% ABV, 3.55pt
Pimm's No 1, lemonade & fruit 4.75

Starters

Bread & butter/Marinated mixed olives	2.75/2.5
Gazpacho soup	5
Tomato, olive & mature cheese tart	6/9.5
Goats cheese & thyme mousse, beetroot & crispy shallots	6
Asparagus, crispy quail eggs & beurre blanc	7
Farmhouse terrine, toast & pickles	6.5
Chicken liver pate, toast & homemade chutney	6.5

Salads

Tuscan marinated bread & tomato, basil & red peppers	6/8.5
Prawn, avocado, bacon & marie rose	6.5/10
Ham, pea, broad bean & mint salad	6.5/10
Roast chicken, cucumber, shallots & tomato dressing	7/10.5

Mains

Seasonal vegetable risotto, parmesan	10
Pan fried black bream, peas a la francaise	13.5
Roast cod fillet, potatoes, chorizo, steamed mussels & olives	14.5
Chicken breast, merguez sausage, red pepper & onion jam, rocket	12.5
Braised pork cheeks, butter poached potato & spiced turnip	12.5
Aberdeen Angus cheeseburger, hand cut chips <i>(add 50p for bacon)</i>	9.75
Perthshire cote de boeuf, hand cut chips, garlic & herb butter	17

Sides

Leaf salad, Courgettes & cherry tomatoes, Mash, Lots lovers chips	3 each
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Deserts

Selection of Devonshire ice cream, sorbet	5.5 each
Chocolate tart, clotted cream	
Sticky toffee pudding, toffee sauce & honey pot ice cream	
Pear & apple crumble, vanilla ice cream	
British Isles cheeses, home made chutney, oatcakes	7.5
<i>Cornish brie – Mild & creamy with a smooth texture</i>	
<i>Westcombe cheddar – soft & flowery tones with a robust finish</i>	
<i>Cropwell bishop stilton – Smooth character & slightly salty</i>	

A discretionary service charge of 12.5% will be added to tables of eight or more