

LOTTIE

SNACKS

TAPENADE Grilled Bread	6.
CAULIFLOWER CROQUETTES (v)	6.
CRISPY CHICKEN Romesco, Truffle	6.
CONFIT ARTICHOKE (v) Black Garlic, Coolea Custard	8.

CHARCUTERIE

MEAT AND CHEESE Served with Pickles, Chutney	
SMALL 15. LARGE	26.
PROSCIUTTO AND FOCACCIA	12.
CHEESE (v) Chutney, Date Puree, Quince, Crackers	12.
DUCK RILLETTES Grilled Bread, Chutney	9.

COLD

VITELLO TONNATO Beef Fillet, Rocket, Tuna Mayonnaise	9.5
HERITAGE BEETROOT (v) Garlic Labneh, Horseradish, Hazelnut,	10.
CRUMPET Smoked Salmon Cream Cheese, Chilli, Cucumber	9.
BLUE CHEESE MOUSSE Bresaola, Endive, Grape, Walnut	9.

GRILL

OX CHEEK Smoked Potato Puree, Soubise Onions, Artichoke Crisps	21.
HEREFORD 10oz SIRLOIN Triple Cooked Chips, Madagascan Green Peppercorn Sauce	30.
SWEET CURED PORK RACK Roast Hispi Cabbage, Boudin Blanc, Roast Garlic and Mustard, Apple	23.

PASTA

MAFALDA Beef Short Rib Ragù, Aged Parmesan, Persillade Crumb	
SMALL 9. LARGE	18.
LINGUINE Prawn, 'Nduja, Gremolata	
SMALL 9. LARGE	18.
LINGUINI AGLIO E OLIO (v) Extra Virgin Olive Oil, Shallot, Garlic, Chilli	
SMALL 8. LARGE	14.
GNOCCHI Hazelnut Velouté, Girolle, Comte, Artichoke	16.

FISH

CITRUS CURED SEA TROUT Salsa Criolla	12.
WILD HALIBUT Chicken Butter Sauce, Leek, Caper & Raisin Dressing	25.
PAN FRIED SCALLOPS Toulouse Sausage, White Bean Cassoulet, Roast Pepper	15.

EXTRAS

TRUFFLE FRIES (v)	5.
SALT BAKE CELERIAC (v) Grilled Onion, Brown Butter	6.5
ORGANIC LEAF SALAD (v) French Dressing, Orange	5.
FRIED POTATOES Puttanesca Butter	6.
FRIED AUBERGINE Hot Honey, Pomegranate	6.

PASTRY

GINGER AND DATE CAKE (v) Salted Caramel, Vanilla Ice Cream	8.5
TREACLE TART Crème Fraîche	8.5
FRIED BREAD & BUTTER PUDDING (v) Cold Custard, Blackberry Compote	8.5

ALL DISHES ARE SERVED
AS AND WHEN THEY ARE READY