Bar

LOTTE

AVAILABLE FROM 6PM

NOCELLARA OLIVES	**£3.50**
PRETZELS/NUTS	**£3.50**
FRITES	**£3.50**

PETIT PLATES

CHICKEN LIVER PARFAIT — **£8.50**
with house chutney, salad and toasted sour-dough

SUNBLUSH TOMATO, OLIVE & BASIL ARANCINI (VG) — **£8.25**
with aoili and salad

SMOKED TROUT PATE — **£8.50**
with salad and sourdough toast

GRAND PLATES

MOULES FRITES — **£18.95**
mariniere sauce, classic white wine, garlic and parsley
add cream — **£2**

STEAK FRITES — **£19.95**
6oz rump steak
add peppercorn sauce, red wine & shallot ormaison beurre — **£2**

SAUTEED GARLIC & PARSLEY KING PRAWNS — **£21.95**
with frites & salad

SPICED MOROCCAN VEGETABLE TAGINE (VG) — **£18.95**
with mint, coriander and lemon couscous with green salad

PLATTERS

CHARCUTERIE OR FROMAGE — *for one* **£9.50**
selection of cured meats or cheeses, served with sourdough, grapes & chutney — *for two* **£18.95**

Our food is prepared in a kitchen where allergens may be present. Please ask the front of house team if you have concerns.

(V) - VEGETARIAN (VG) - VEGAN (VGO) - VEGAN OPTION AVAILABLE

DESSERTS

CRÈME BRÛLÉE - £6.50

PROFITEROLES - £6.50

CHOCOLAT TORT - £6.50
with seasonal berries and Chantilly cream

TART OF THE DAY - £6.50
with cream or ice cream

VANILLA PANNA COTTA - £6.50
with lemon shortbread

ICE CREAM - £6.50
with meringue and chocolate sauce

HOUSE SORBET (VG) - £5.95

ROSE MERINGUE - £6.50
with seasonal berries, and cream