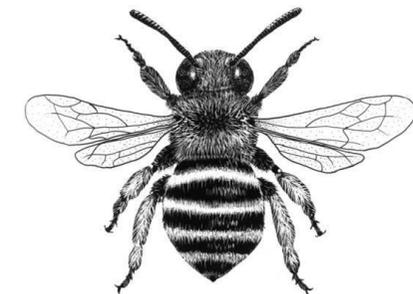


Allotment Spring menu
Served 12 - 9 Monday - Saturday
Served 12 - 7pm Sunday



ALLOTMENT



Olives (v) 3.50

Flatbread & Oil (v) 3.50

Small Plates

Perfect for sharing..

Veggie

- Beetroot hummus** (ve)(ss) 3.50
with toasted handmade flatbread
- Garlic wild mushrooms** (ve)(gf) 4.50
with crispy bacon flavoured kale
- Lancashire cheese & onion pie** (v)(e)(m) 5.50
with homemade chutney
- Spiced baked peppers** (v)(gf)(e)(sy) 4.50
Mozzarella, chilli fried egg
- Charred corn on the cob** (v)(gf)(m)(e) 5.00
Coconut & herb aioli

Fish

- Cockles & mussels popcorn** (mc)(e)(m) 5.00
A pot of battered cockles and mussels with tartar dip
- Allotment fish pie** (gf)(m) 6.00
Cod, carrot and potato hotpot with Camembert top
- Gin-cured salmon** (gf)(f)(sd) 7.50
Radish & candied beetroot salad
- Malvani coconut prawn curry** (c) 4.50
Handmade flatbread

Allergens

ce - celery	gf - gluten free	c - crustaceans
e - eggs	f - fish	l - lupin
m - milk	mc - molluscs	md - mustard
n - nuts	p - peanuts	ss - sesame seeds
sy - soya	sd - sulphur dioxide	ve - vegan
v - vegetarian		

Meat

- Minted lamb chops** (sy)(gf)(m)(sd) 8.00
Broad bean salad and red wine jus
- Slow braised ox cheeks** (sd)(gf)(ce) 5.50
Bacon jam, red wine lentils
- Lamb keema dumplings** (m)(gf)(sy) 5.50
Cucumber & mint raita
- Hangar steak** (m)(sd)(e) 7.50
Marinated in sloe gin with mini yorkies & gravy
- Spiced buttermilk fried chicken wings** (m)(e)(sd) 5.50
Opihr gin chilli mayo
- Pork belly bites** (sd)(e) 5.00
Homemade pork scratchings, cider & spiced apple sauce

Main Courses

- Salt & vinegar battered haddock** (m)(e)(f)(sy) 12.50
Thick cut chips, pease pudding & tartar sauce
- Slow cooked beef mac and cheese** (e)(m)(sd) 13.50
With cheese & herb crumb and sundried tomato flat bread
Vegetarian version available
- Confit duck leg** (sd)(m)(gf) 14.95
With gin & wild mushroom risotto
Vegetarian version available
- Allotment Burger** (m)(e)(sd) 15.50
8oz beef burger, fried chorizo, bacon jam, gherkins, gin pickled onions, Red Leicester cheese, Opihr gin chilli mayo, gem lettuce, brioche bun, hand cut fries
GF bun available

Desserts

- Warm chocolate & cherry fudge torte** (sd)(ve) 5.00
With cherry sorbet
- Lemon crème brulee** (m)(e) 4.50
Earl Grey shortbread
- Pistachio & vanilla ice-cream cakes** (m)(e)(n) 5.50
Rhubarb & pistachio crumb
- Chocolate orange mousse** (e)(m)(n) 5.00
Toasted hazelnuts & clotted cream
- Trio of desserts**
Warm chocolate & cherry torte, pistachio & vanilla ice cream cake, chocolate orange mousse
For 2 people to share 10.00

Sides

- Spring greens with shallot oil** (ve) 2.70
- Mini Yorkies & gravy** (m)(e)(v) 2.50
- Gin pickled baby onions** (ve) 2.00
- Deep fried bacon flavoured kale** (ve)(n) 2.20
- Thick cut chips** (m)(e)(v)(gf) 2.20
herby mayo
- Hand cut fries** (m)(e)(v)(sd)(gf) 2.30
Opihr gin chilli mayo
- Sweet potato wedges** (m)(e)(v) 2.50
With coconut & herb mayo
- Carrot fries** (v)(m)(e) 4.00
With herby mayonnaise

Add Parmesan & truffle oil £1.00



***All food is prepared in house and is subject to availability**
Please let us know if you have any allergies or require information on ingredients used in our dishes
A discretionary service charge of 10% will be added to tables of 10 or more
Small plates and sides will be served as they are cooked