

# ALLOTMENT

Spring Menu

## Sharing Boards

Served Sunday - Friday 12 - 7pm



### Butchers Best

Slow braised ox cheeks (sd)(gf)(ce)(sy) bacon jam, red wine lentils  
Lamb keema dumplings (m)(gf) cucumber & mint raita  
Pork belly bites (sd)(gf) homemade pork scratchings, cider & spiced apple sauce  
Thick cut chips (m)(e)(v)(gf) herby mayo  
Mini yorkies & gravy (m)(e)  
For 2 people 17.50  
For 4 people 32.50

### Gardeners Feast

Beetroot hummus (ve)(ss) with toasted handmade flatbread  
Garlic wild mushrooms (ve)(gf) with crispy bacon flavoured kale  
Charred corn on the cob (ve)(gf) coconut & herb aioli  
Sweet potato wedges (m)(e)(ve)(gf) With coconut & herb mayo  
Gin pickled baby onions (ve)(gf)  
For 2 people 15.50  
For 4 people 28.50

### By River By Sea

Cockles & mussel's popcorn (mc)(e)(m) a pot of battered cockles & mussels with tartar  
Gin-cured salmon (gf)(f)(sd) radish & candied beetroot salad  
Malvani coconut prawn curry (c)(gf) handmade flatbread  
Hand cut fries (m)(e)(v)(sd)(gf) Opihr gin chilli mayo  
Deep fried bacon flavoured kale (ve)(n)  
For 2 people 18.50  
For 4 people 35.50

### Picnic Basket

(Pre order only)  
Gin cured salmon sandwich on a brioche roll (f)(sd) radish & candied beetroot salad  
Hangar steak sandwich on a brioche roll (m)(sd)(sy) (ce)  
Lancashire cheese & onion pie (v)(e)(m)(s) with homemade chutney  
Selection of cakes & scones with cream and jam  
For 2 people 30.00

### Sunday Sharer

(Sunday only)  
Slow braised ox cheeks (sd)(gf) bacon jam, red wine lentils  
Spring veg with shallot oil (ve)(s)(gf)  
Mini yorkies & gravy (m)(e)  
Roast Potatoes (gf)  
For 2 people 15.00  
For 4 people 28.00

### Gin Tastings

(Must be booked in advance)

Gin-troduction	£12
3 different gins and 20% off your next gin based drink	
Ginterested...?	£20
5 gins and a G&T of your choice from the selection	
Gin-pocalypse	£25
5 different gins with a gin cocktail to finish	

Prices are per person  
Tastings can only be booked up until 4pm on Fridays & Saturdays

Allergens - Please let us know if you have any allergies or require information on ingredients used in our dishes

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		

**\*All food is prepared in house and is subject to availability**  
A discretionary service charge of 10% will be added to tables of 10 or more

