

ALLOTMENT

Spring Menu

Small Plates

Perfect for sharing... small plates will be served as they are ready

While you're deciding...

Olives (ve)	3.50
Flatbread & oils (ve)	3.50

Veggie

Beetroot hummus (ve)(ss) Toasted handmade flatbread	4.00
Garlic wild mushrooms (ve)(gf) Crispy bacon flavoured kale	4.50
Lancashire cheese & onion pie (v)(e)(m)(s) Homemade chutney	5.50
Spiced baked peppers (v)(gf)(e)(sy) Mozzarella, chilli fried egg	4.50
Charred corn on the cob (ve)(gf) Coconut & herb aioli	5.00

Meat

Minted lamb chops (gf)(sd)(ce)(sy) Broad bean salad and red wine jus	8.00
Slow braised ox cheeks (sd)(gf)(ce)(sy) Bacon jam, red wine lentils, gin pickled onions	6.00
Lamb keema dumplings (m)(gf) Cucumber & mint raita	5.50
Hangar steak (m)(sd)(e)(sy)(ce) Marinated in sloe gin with mini Yorkies & gravy	7.50
Spiced buttermilk fried chicken wings (m)(e)(sd) Opibr gin chilli mayo	5.50
Pork belly bites (sd)(gf) Homemade pork scratchings, cider & spiced apple sauce	5.00

Sides

Mini Yorkies & gravy (m)(e)	2.50
Deep fried bacon flavoured kale (ve)(n)	2.20
Thick cut chips (m)(e)(v)(gf) Herby mayo	2.20
Hand cut fries (m)(e)(v)(sd)(gf) Opibr gin chilli mayo	2.50
Sweet potato wedges (m)(e)(ve)(gf) Coconut & herb mayo	2.50
Spring veg with shallot oil (ve)	2.70
Gin pickled baby onions (ve)(gf)	2.00
<i>Add Parmesan & truffle oil £1.00</i>	

Fish

Cockles & mussels popcorn (mc)(e) A pot of battered cockles and mussels with tartar dip	5.00
Allotment fish pie (gf)(m) Cod, carrot and potato hotpot with Camembert top	6.00
Gin-cured salmon (gf)(f)(sd) Radish & candied beetroot	7.50
Malvani coconut prawn curry (c) Handmade flatbread <i>Vegan version available</i>	5.50

Desserts

Warm chocolate & cherry fudge torte (sd)(ve)(gf) Cherry sorbet	5.25
Lemon crème brulee (m)(e) Earl Grey shortbread	4.95
Pistachio & vanilla ice-cream cakes (m)(e)(n) Rhubarb & pistachio crumb	5.50
Chocolate orange mousse (e)(m)(n) Toasted hazelnuts & clotted cream	5.00
Trio of desserts	
Warm chocolate & cherry torte, pistachio & vanilla ice cream cake, chocolate orange mousse For 2 people to share	12.50

Main Courses

Slow cooked beef mac and cheese (e)(m)(sd)(ce) Cheese & herb crumb and sundried tomato flat bread <i>Vegetarian version available</i>	13.50
Salt & vinegar battered haddock (e)(f) Thick cut chips, pease pudding & tartar sauce	12.50

Allotment Burger (m)(e)(sd)	15.50
8oz beef burger, fried chorizo, bacon jam, gherkin, Red Leicester cheese, Opibr gin chilli mayo, gem lettuce, brioche bun, hand cut fries <i>GF bun available</i>	

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
 Food served 12-9 Mon - Sat
 12-7 Sun