THE
LOST & FOUND

If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.

To Share

WARM BREADS sun-dried tomato focaccia, toasted sourdough and pitta with hummus and rapeseed oil & balsamic vinegar (*ve*) — **£8.00**

ANTIPASTI our favourite cured meats, Italian olives, pickled gherkins, marinated mozzarella and toasted sourdough — **£18.00**

FRITTO MISTO deep fried tempura king prawns, red mullet, whitebait and lightly dusted squid with garlic mayonnaise dip — **£18.00**

ITALIAN OLIVES (*ve*) — **£3.50**

Starters

CRISPY SQUID & CHORIZO with roasted garlic aioli and semi-dried tomatoes — **£8.00**

PICKLED MIXED BEETROOT & GOATS' CHEESE SALAD with chicory and roasted hazelnuts (*v*) — **£7.00**

TOMATO BRUSCHETTA on grilled sourdough with tomato fondue, heirloom tomatoes, pickled red onions and rocket (*ve*) — **£6.50**

CHILLI & GARLIC GRILLED AUBERGINE with hummus, rocket & radish salad and a sesame miso dressing (*ve*) — **£6.50**

CRISPY DUCK SALAD with a shredded vegetable salad and hoisin dressing — **£8.00**

GRILLED CHICKEN SKEWERS in Satay sauce with cucumber, carrot, spring onion and coriander — **£8.00**

ORANGE & FENNEL POLLEN CURED SALMON with pickled cucumber, lemon cream cheese and malted brown bloomer — **£8.50**

SMOKED HADDOCK & SALMON FISHCAKE topped with a poached egg and dill hollandaise — **£7.00**

Pizzas

Using the finest toppings these hand finished crispy pizzas are cooked to perfection in our pizza oven.

MARGHERITA marinated mozzarella semi-dried tomatoes and basil (*v*) — **£9.50**

POLLO PEPERONCINO spicy chilli chicken, Peppadew peppers, marinated mozzarella, goats' cheese and red onion — **£11.50**

CAPRINO goats' cheese, Peppadew peppers, red onion marmalade, mozzarella, basil pesto and rocket (*v*) — **£10.50**

DIAVOLA Ibérico chorizo, spicy 'Nduja, jalapeños, mozzarella, ricotta and mint — **£12.50**

FESTA DELLA CARNE Ibérico chorizo, pepperoni, beef ragu, mozzarella and prosciutto — **£12.50**

MEDITERRANEAN chargrilled aubergine, courgette, pepper, marinated mozzarella, olives and artichoke (*v*) — **£10.00**

BRIE & BACON maple bacon, brie, marinated mozzarella, red onion marmalade and semi-dried tomatoes — **£10.50**

ADD TOPPINGS *Mozzarella, olives, goats' cheese, jalapeños, semi-dried tomatoes or Peppadew peppers* (*v*) **£1.50 each** *Spicy chilli chicken, Ibérico chorizo, beef ragu, prosciutto or 'Nduja* **£2.50 each**

Swap half of any pizza for our house salad with a balsamic dressing

Mains

GLAZED DUCK BREAST stir-fried pak choi, spring onion, red pepper, sesame seeds and pineapple ketchup — **£16.50**

ROAST CHICKEN BREAST torn buffalo mozzarella and crispy prosciutto with fondant potato and a tomato & basil sauce — **£14.00**

GRILLED SEA BASS served on a banana leaf with sticky coconut rice and a coconut, ginger & lemongrass sauce — **£14.50**

PAN-ROASTED SALMON provencal vegetables, cannellini beans and basil pesto — **£15.00**

BEEF BURGER topped with caramelised onions, crispy bacon, Monterey Jack cheese and smoky chipotle ketchup with seasoned skinny fries — **£13.50**

ROAST RUMP OF LAMB tomato fondue, dukkah and grilled asparagus with fondant potato and a red wine jus — **£18.00**

COCONUT, SWEET POTATO & BUTTERNUT SQUASH CURRY with sticky jasmine rice and coriander (*ve*) — **£12.00**

MUSSELS IN A CREAMY GARLIC & WHITE WINE SAUCE served with toasted focaccia bread for dipping — **£13.00**

CHIPOTLE & QUINOA CHILLI with smashed avocado and toasted pitta bread (*ve*) — **£11.00**

BATTERED COD & TRIPLE COOKED CHIPS served with pea & mint purée and seaweed tartare sauce — **£13.50**

Sides

Roasted purple carrots, butternut squash, candy beetroot & shallots (*ve*) — **£3.50**

Caesar salad — **£3.50**

Seasonal vegetables (*v*) — **£3.50**

Fried potatoes, garlic mayonnaise & rosemary (*v*) — **£3.50**

Seasoned skinny fries (*ve*)* — **£3.50**

Triple cooked chips (*ve*)* — **£3.50**

Baked sweet potato wedges, sour cream, spring onion & pomegranate (*v*) — **£3.50**

Vegan? Ask for without sour cream

Pasta & Risotto

MEATBALL TAGLIATELLE CARBONARA with pork meatballs and smoked bacon lardons tossed with crème fraîche, egg yolk and parsley — **£13.00**

CHICKEN PENNE PESTO ROSSO spring onion, red onion, crème fraîche and basil — **£13.50**

SMOKED HADDOCK, PEA & SPINACH RISOTTO crème fraîche and pea shoots — **£13.00**

MUSHROOM SPAGHETTI BOLOGNESE topped with basil and Gran Moravia cheese (*v*) — **£12.00**

SEAFOOD LINGUINE with prawns, mussels, garlic, tomato & chilli finished with rocket and lemon — **£14.00**

RICOTTA & SPINACH RAVIOLI with semi-dried tomatoes, crème fraîche and confit garlic finished with torn buffalo mozzarella and lemon zest (*v*) — **£13.00**

ASPARAGUS RAVIOLI with crispy chorizo, asparagus spears, courgette ribbons and broad beans — **£13.50**

Salads

CHICKEN CAESAR with Cos & little gem lettuce, butter croutons, smoked bacon lardons, Gran Moravia cheese shavings and Caesar dressing — **£12.50**

ASPARAGUS & NEW POTATO with broad beans, olives and a soft boiled egg dressed with rapeseed vinaigrette (*v*) — **£12.00**

Vegan? Ask for without egg

WATERMELON & HEIRLOOM TOMATO with baby spinach, feta and pumpkin seeds drizzled with a zesty mint & lime dressing (*v*) — **£11.00**

Vegan? Ask for without feta

Steaks

8oz FLATTENED RUMP STEAK with garlic butter and seasoned skinny fries — **£16.00**

8oz SIRLOIN STEAK served with confit tomato and your choice of peppercorn sauce, Béarnaise sauce or garlic butter — **£18.00**

8oz FILLET STEAK served with confit tomato and your choice of peppercorn sauce, Béarnaise sauce or garlic butter — **£24.00**

12oz ARGENTINIAN RIBEYE STEAK served with confit tomato and your choice of peppercorn sauce, Béarnaise sauce or garlic butter — **£29.00**

16oz CHATEAUBRIAND STEAK served with confit tomato and your choice of peppercorn sauce, Béarnaise sauce or garlic butter — **£54.00**

Price for two people to share

ROAST DAY

Sunday's are for indulging in home comforts, and our roasts with homemade roast potatoes and Yorkshire puddings are the perfect treat.

Ask about making a booking.

Something Sweet

WARM CHOCOLATE CAKE with orange Chantilly cream and chocolate shards (*v*) — **£8.00**

This cake is baked to order, please allow up to 15 minutes

LEMON POSSET with meringue, lime curd, caramelised white chocolate and shortbread (*v*) — **£7.00**

Indulge in a mini lemon posset with the perfect complementary tipple; Sipsmith Sloe Gin, lime cordial, raspberry syrup, apple juice, cherry bitters, Prosecco — *£10.00*

WHITE CHOCOLATE & RASPBERRY 'ETON MESS' vanilla cream, fresh raspberries, raspberry meringue and raspberry sorbet (*v*) — **£7.50**

Indulge in a mini white chocolate and raspberry 'Eton mess' with the perfect complementary tipple; Absolut Citron Vodka, Chambord, lemon juice, sugar syrup, Ms. Better's Botanical foamer — *£10.00*

WARM STICKY TOFFEE PUDDING in a spiced toffee sauce served with vanilla pod ice cream (*v*) — **£6.50**

DARK CHOCOLATE & PEANUT BUTTER PARFAIT with caramelised banana and caramel sauce (*v*) — **£7.00**

RASPBERRY SORBET with raspberries and fruit coulis (*ve*) — **£5.00**

"Life is for the living and that's precisely what we should all do".

BRUNCH & BOTTOMLESS BUBBLES

Indulge in your favourite weekend brunch whilst sipping unlimited bubbles and Bloody Marys.

Every Saturday, 11am – 3pm

AFTERNOON TEA

Few can resist the temptations of a British Afternoon Tea. Perfectly decorated sweet treats and finger sandwiches, the perfect cup of tea and a glass of fizz, shared with your friends and loved ones.

Ask about our packages or pick up a menu.

(*v*) suitable for vegetarians (*ve*) suitable for vegans

All our food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot contain all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or derivatives of nuts or that our fish or poultry dishes do not contain bones. If you see an asterisks (*) next to any (*v*) or (*ve*) dish we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. Full allergen information is available.