

If you have an allergy or intolerance, please speak to a member of our team before you order your food & drinks. Full allergen & dietary information is available at allergyinfo.the-lostandfound.co.uk

OPEN SANDWICHES

*Served on chargrilled sourdough.
Available Monday – Friday 12pm – 5pm*

STEAK & BLUE CHEESE chargrilled rump steak, caramelised onions, Gorgonzola cheese, watercress and Gran Moravia cheese	9.00
FISH FINGER crispy cod goujons, dressed baby gem lettuce and seaweed tartare sauce	7.00
BRIE WITH SWEET TOMATO & CHILLI JAM V with dressed rocket and pickled red onion	7.00
BUTTERNUT SQUASH & HUMMUS VE with a sweetcorn and lime salsa and dressed rocket	7.00
ROAST CHICKEN CAESAR crispy prosciutto ham, little gem lettuce, Caesar dressing, Gran Moravia cheese and a soft boiled free-range egg	7.00
<i>ADD seasoned skinny fries VE*</i>	2.00

SMALL PLATES

CHOOSE ANY 3 SMALL PLATES FOR 18.50

ROSEMARY & SEA SALT FOCACCIA WITH OLIVES V brushed with confit garlic oil, served with The Estate Dairy's cultured butter and Italian olives	7.00
BLACK TRUFFLE CROQUETTES V*	5.50
CRISPY FRIED HALLOUMI V* sweet chilli & tomato jam, rocket & crème fraîche	7.75
BEEF RAGU AND MOZZARELLA ARANCINI with truffle and Madeira mayonnaise	8.00
CRISPY SQUID salt & pepper coating, pickled vegetables and nam jim dressing	8.75
CORNFLAKE CHICKEN crispy chicken thighs with chipotle mayonnaise and jalapeños	8.00
GLAZED LAMB RIBS slow-cooked lamb short ribs in a soy glaze with fresh minted salsa verde	9.00
BANG BANG CAULIFLOWER VE* with roasted red onions, chilli and ginger	7.00
CHARRED TENDERSTEM® BROCCOLI VE with a lemon dressing, Romesco sauce and toasted seeds	6.75

LARGE PLATES

CHEESE & BACON BURGER topped with Monterey Jack cheese, smoked bacon, tomato & onion chutney on a toasted cream bun with seasoned skinny fries

BATTERED COD & TRIPLE COOKED CHIPS served with minted mushy peas and seaweed tartare sauce

CHICKEN RIGATONI PESTO ROSSO with spring onion, red onion, crème fraîche and basil

BLACK TRUFFLE PAPPARDELLE V with Mascarpone cheese and white wine sauce with Paris brown mushrooms

KING PRAWN TAGLIOLINI charcoal tagliolini with king prawns, samphire, red chillies and lemon

BEEF RAGU PAPPARDELLE confit beef in a rich tomato and red wine sauce, Gran Moravia cheese and a brown butter crumb

STEAK FRITES 8oz sirloin steak served with black truffle butter, seasoned skinny fries and dressed green salad

BUTTERNUT SQUASH AND QUINOA SALAD VE roasted butternut squash, Padrón peppers and quinoa with a teriyaki and ginger dressing

CHARGRILLED HARISSA AUBERGINE VE with Kalamata olives, tabbouleh salad, hummus and dukkah spice

CHICKEN CAESAR SALAD little gem lettuce, crispy prosciutto ham, Gran Moravia cheese shavings and Caesar dressing

ADD A SIDE

SEASONAL VEGETABLES V

MAC & CHEESE V

SEASONED SKINNY FRIES VE*

TRIPLE COOKED CHIPS VE*

TRUFFLE & CHEESE FRIES V*

HAND STRETCHED GARLIC BREAD V

GREEN SALAD V with lemon dressing and Gran Moravia cheese

TRUFFLED CREAMED CORN V

CHARRED TENDERSTEM® BROCCOLI VE

HAND STRETCHED PIZZAS

MARGHERITA V marinated Mozzarella, semi dried tomatoes and basil

Vegan option available

POLLO PEPPERONCINO spicy chilli chicken, Peppadew® peppers, marinated Mozzarella, goat's cheese and red onion

CAPRINO V goat's cheese, Peppadew® peppers, red onion marmalade, marinated Mozzarella, basil pesto and rocket

BACON & BRIE maple bacon, Brie, marinated Mozzarella, red onion marmalade and semi dried tomatoes

QUATTRO FORMAGGI garlic crème fraîche base (no tomato), marinated Mozzarella, Gorgonzola, goat's cheese and Brie

ADD TOPPINGS...

Mozzarella V, Olives VE, Goat's Cheese V, Brie V, Jalapeños VE each

Gorgonzola, Spicy Chilli Chicken, Chorizo Ibérico, Beef Ragu, Prosciutto Ham each

DESSERTS

WARM CHOCOLATE CAKE V with a chocolate fondant centre, sesame biscuit and malted ice cream

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

CHOCOLATE & PRALINE TORTE V served with a cherry sorbet

WHITE CHOCOLATE & PASSION FRUIT BAKED ALASKA served with passion fruit sauce

WARM STICKY TOFFEE PUDDING V with ginger poached pear and gingerbread ice cream

PISTACHIO & DAMSON BAKEWELL V served with a thyme roasted plum and cherry sorbet



A discretionary service charge of 10% will be added to your bill. We make sure that every penny of this is shared between the team here. If you would like to opt out of the discretionary service charge, please let us know and we will remove it from your bill.

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim. Our allergen information only states allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. Please speak to a member of our team should you have any concerns. Full allergen information is available through [\(V/VE\) Suitable for vegetarians & vegans or vegetarian/vegan option available. \(V/VE\)* We cannot guarantee that our vegetarian & vegan dishes have been cooked in dedicated vegetarian/vegan fryers. Please ask a member of the team for more information. We select our fish from sustainable sources. We regret that we cannot guarantee that our fish/lamb/chicken/pork/beef/shellfish dishes do not contain bones or shell. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams.](http://allergyinfo.the-lostandfound.co.uk)