

# THE LOST & FOUND

## WHILST YOU WAIT

Rosemary & Sea Salt Focaccia <b>V</b> brushed with confit garlic oil, served with The Estate Dairy's cultured butter. 532kcal	4.50
Italian Olives <b>VE</b> 203kcal	4.00
Black Truffle Croquettes <b>V*</b> 309kcal	6.00
Charred Padrón Peppers <b>VE</b> with smoked paprika salt. 61kcal	4.00

## TO START

SEARED WILD CAUGHT SCALLOPS with minted mushy peas and chorizo jam. 466kcal	10.25	PIL PIL PRAWNS sautéed in chilli, garlic and lemon butter. Served with chargrilled sourdough. 872kcal	9.75
CRISPY SQUID salt & pepper coating, pickled vegetables and nam jim dressing. 469kcal	9.25	BEEF RAGU AND MOZZARELLA ARANCINI with truffle and Madeira mayonnaise. 802kcal	8.50
WHOLE BURRATA CHEESE <b>V</b> with Romesco sauce and charred Padrón peppers. 550kcal	9.50	CHARRED TENDERSTEM® BROCCOLI <b>VE</b> with a lemon dressing, Romesco sauce and toasted seeds. 412kcal	6.95
GLAZED LAMB RIBS Slow-cooked lamb short ribs in a soy glaze with fresh minted salsa verde. 938kcal	9.50		

## FOR MAIN

### FROM THE LAND

PAN-FRIED CHICKEN BREAST with truffle creamed sweetcorn, potato terrine, spinach and sautéed Paris brown mushrooms. 1147kcal	16.00
MAPLE GLAZED PORK BELLY with chorizo jam, paprika roasted butternut squash and sweetcorn & lime salsa. 1217kcal	17.00
TERIYAKI GLAZED DUCK BREAST with a salad of sesame noodles, cucumber, spring onion and radish served with a spiced soy broth. 1010kcal	19.00
GLAZED PULLED BEEF BURGER topped with sticky pulled beef, Monterey Jack cheese, tomato & onion chutney on a toasted cream bun with seasoned skinny fries. 1447kcal	16.95

### FROM THE RIVER

BRITISH LOBSTER THERMIDOR served with seasoned skinny fries and dressed green salad. half 943kcal, full 1437kcal	half 25.00 full 40.00
DEVONSHIRE WHITE CRAB AND SAMPHIRE TAGLIOLINI charcoal tagliolini, red chillies and lemon. 698kcal	16.50
MASALA FISH AND CHIPS fried cod in a poppy seed batter, masala spiced triple cooked chips, minted pea raita and mango chutney. 898kcal	16.50

### HAND STRETCHED PIZZAS

POSH MARGHERITA <b>V</b> tomato sauce, marinated Mozzarella, whole burrata cheese, semi dried tomatoes and basil. 1240kcal	14.95	FESTA DELLA CARNE Ibérico chorizo, pepperoni, beef ragu, marinated Mozzarella and prosciutto ham. 1212kcal	13.75	CAPRINO <b>V</b> goat's cheese, Peppadew® peppers, red onion marmalade, marinated Mozzarella, basil pesto and rocket. 1282kcal	12.75
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Vegan? Ask us about our vegan Margherita option. 960kcal

### STEAKS

All our steaks are sourced from within the British Isles (with exception of the Argentinian Ribeye of course) and aged for a minimum of 21 days on the bone. Served with confit tomato, triple cooked chips and buttermilk onion rings.

8oz RUMP STEAK 826kcal	19.50
8oz SIRLOIN STEAK 849kcal	22.50
8oz FILLET STEAK 861kcal	29.00
12oz ARGENTINIAN RIBEYE STEAK 1393kcal	31.50

For two to share:

16oz CHATEAUBRIAND 1721kcal	60.00
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### ADD A SAUCE

Green peppercorn 100kcal	2.50
Black truffle butter <b>V</b> 361kcal	2.50
Béarnaise <b>V</b> 309kcal	2.50
ADD half lobster thermidor 436kcal	21.00
ADD mac & cheese <b>V</b> 769kcal	4.50

### ADD A SIDE...

SEASONAL VEGETABLES <b>V</b> 149kcal	3.50
MAC & CHEESE <b>V</b> 769kcal	4.50
SEASONED SKINNY FRIES <b>VE*</b> 384kcal	3.50
TRIPLE COOKED CHIPS <b>VE*</b> 248kcal	3.95
TRUFFLE & CHEESE FRIES <b>V*</b> 536kcal	4.25
HAND STRETCHED GARLIC BREAD <b>V</b> 849kcal	4.25
GREEN SALAD <b>V</b> with lemon dressing and Gran Moravia cheese. 194kcal	3.00
TRUFFLED CREAMED CORN <b>V</b> 258kcal	4.00
CHARRED TENDERSTEM® BROCCOLI <b>VE</b> 290kcal	4.00

## DESSERTS

WARM STICKY TOFFEE PUDDING <b>V</b> with ginger poached pear and gingerbread ice cream. 814kcal	8.25	PISTACHIO & DAMSON BAKEWELL <b>V</b> served with a thyme roasted plum and cherry sorbet. 622kcal	8.25	WHITE CHOCOLATE & PASSION FRUIT BAKED ALASKA <b>V</b> served with passion fruit sauce. 542kcal	9.75
WARM CHOCOLATE CAKE <b>V</b> with a chocolate fondant centre, sesame biscuit and malted ice cream. 714kcal <i>This cake is baked to order, please allow up to 15 mins</i>	9.25	BANANA & MISO CARAMEL BOMB <b>V</b> banana ice cream encased in a dark chocolate dome, with caramelised seeds and honeycomb served with hot miso caramel sauce. 938kcal	9.95	CHOCOLATE & PRALINE TORTE <b>VE</b> served with a cherry sorbet. 504kcal	8.25

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 [allergyinfo.the-lostandfound.co.uk](http://allergyinfo.the-lostandfound.co.uk)

(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.

Calorie counts are for guidance only and are based on the complete dish/drink listed on the menu, excluding any additional seasoning or sauces that may be added by the guest. Portion sizes may vary from the quantity on which the calculations have been

based, therefore values may not be identical to those served in a particular restaurant.

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