LOST & FOUND FESTIVE SHARING PLATTER

Includes all of the dishes shown below, served with our signature garlic flatbread.

£19.95pp

Our sharing boards serve a minimum of two people

BUTTERNUT SQUASH & MOZZARELLA ARANCINI

Served with garlic lemon aioli and parmesan (V/GF)

MINI KEBABS

Choose from marinated chicken breast (GF), panko breaded halloumi (V/GF), or turmeric-spiced tofu (VG/GF)

SALT & PEPPER CALAMARI

Served with crispy kale and sweet chilli & ginger dipping sauce(GF)

PIGS IN BLANKETS

In a cranberry glaze

FRIED CAMEMBERT BITES

Crispy panko-coated camembert served with onion marmalade and saffron aioli (V/GF)

HOUMOUS

Served with chilli oil, and grilled garlic flatbread (VG/GFO)

PROPERLY SEASONED FRIES

(VG/GF)

CHOCOLATE BROWNIE BITES

Served with salted chocolate butterscotch sauce (v)

CHRISTMAS SET MENU

2 Course Lunch- £26.95
3 Course Lunch/Dinner- £34.95

SHARING STARTERS

Served family-style on sharing boards, for everyone at the table to dig in to!

KOREAN FRIED CHICKEN
Spicy gochujang and fresh coriander, served with siracha mayo (GF)

HOUMOUS
Roasted chickpea humous, chilli oil, and garlic flatbread (VG/GFO)

PIGS IN BLANKETS
Pork sausage wrapped in bacon served in sweet cranberry glaze

FRIED CAMEMBERT BITES
Crispy panko-coated camembert, served with onion marmalade and saffron aioli (V/GF)

MAINS

TURKEY HANGING KEBAB
Roast turkey, stuffing and pigs in blankets in sweet cranberry glaze, served with all the trimmings and rich red wine jus

PAN-FRIED SEABASS
With herby mash, cavolo nero and roasted cherry tomatoes, served with a prosseco cream sauce (GF)

MUSHROOM BOURGUIGNON PIE
Served with crispy garlic & herb roasted potatoes, braised red cabbage, brussel sprouts and rich red wine jus (VG/GF)

8OZ SIRLOIN STEAK + £5.00
Served with vintage cheddar & beef dripping dauphinois potato and red wine jus

DESSERTS

BAILEYS CHEESECAKE
Classic Bailey's cheesecake served with madagascan vanilla ice cream (VG)

STICKY TOFFEE PUDDING
With butterscotch sauce and salted caramel ice cream (V/GF)

MILLIONAIRE'S BROWNIE
Decadant chocolate brownie with vanilla ice cream, crushed honeycomb, and chocolate butterscotch sauce (V)

If you or any member of your party has an allergy or intolerance, please inform a member of our team.
Our dishes are prepared in areas where allergenic ingredients are stored and handled.
We take every care and attention to control the allergens that are in our ingredients, but we can not guarantee that our dishes are 100% allergen free. Items cooked in our fryers cannot be separated from allergenic ingredients and cross-contamination may occur, including the Soya Bean Oil used in the cooking process.
Vegan (VG), Vegetarian (V), Gluten Free (GF), Gluten Free Option Available (GFO)

2 Course served 12pm-5pm 3 Course served 12pm-9pm