

— Discover our —

SET MENU

Available Every Day from 5pm

2 COURSES FROM £11.99

3 COURSES FROM £14.99

Starters

CHEESY MUSHROOM BRUSCHETTA (V)

Button mushrooms sautéed with double cream, mozzarella, Cheddar, Camembert and Stilton®, served on toasted artisan bread

PRAWN & CALAMARI DUO

Crispy filo-coated prawns and panko-breadcrumbed calamari sticks, with lemon mayonnaise

Perfectly paired with Albariño, Paco & Lola

SOUP OF THE DAY (V)

Ask our team for today's soup. Served with artisan bread

SMOKED CHICKEN & HERB TERRINE

Smoked chicken breast & thigh terrine, mixed with red onion marmalade and served with toasted artisan bread and caramelised onion chutney

Fancy something extra special?

ALL DISHES BELOW HAVE
A £2 SUPPLEMENT

CRISPY BUTTERMILK PORK BELLY

Slow-cooked buttermilk-coated pork belly rashers, with bubble and squeak, a fried egg, maple-flavour mustard & apple glaze and a crackling crumb

Perfectly paired with Château du Seuil Organic, Graves Rouge

ROAST LAMB SHANK

Slow-cooked lamb, with a rosemary & red wine sauce, served with buttery mashed potato and seasonal vegetables

8oz RUMP STEAK

Scottish steak, full of flavour.
Matured for a minimum of 21 days

Perfectly paired with Malbec, Alma Mora Reserve

SMOKED CHEESE & BEETROOT TART (VG)

A vegan cheese filling with butternut squash & onion chutney, encased in a beetroot pastry tart, with a quinoa, chickpea, butternut squash, soya bean, sesame seed & roast baby potato house salad

BAKED SMOKED HADDOCK FLORENTINE FISHCAKES

Smoked haddock, spinach & Cheddar melt-in-the-middle breaded fishcakes, served on top of an avocado, soya bean & slow-roasted tomato mixed salad, finished with lemon & olive oil dressing and an omega & sesame seed sprinkle

Perfectly paired with Sauvignon Blanc, Brancott

Mains

HAND-BATTERED HADDOCK AND CHIPS

Cooked until golden and crispy and served with chips, tartare sauce and your choice of garden or mushy peas

SAUSAGES AND MASH

Pork & ale-flavoured sausages on buttery mashed potato, with red wine gravy, garnished with beer-battered onion rings

BREADED SCAMPI

Served with chips, tartare sauce and your choice of garden or mushy peas

CLASSIC BURGER

Beef burger served in a soft glazed bun, with burger sauce, ketchup, lettuce, chopped pickle and onion – with fries and a sticky BBQ dip

Add cheese and bacon for £1.00

MAC 'N' CHEESE (V)

Topped with mozzarella and Cheddar, finished under the grill and served with house salad and garlic artisan bread

PESTO LINGUINE (VG)

Linguine pasta bound in almond pesto, with wilted spinach, slow-roasted tomatoes and sautéed mushrooms

ROSEMARY & BUTTERMILK-COATED CHICKEN BURGER

Rosemary & buttermilk-coated chicken fillet, topped with mayonnaise and diced gherkins, in a soft glazed bun, with lettuce and chopped onion

Desserts

CHOCOLATE FUDGE CAKE (V)

A chocoholic's delight, served with Arran dairy ice cream

CRUMBLE OF THE DAY (V)

We offer a selection of fruit crumbles, served with custard or Arran dairy ice cream: please ask for today's variety

BREAD & BUTTER PUDDING DIPPING FINGERS (V)

Drizzled with caramel sauce and served with custard and Arran dairy ice cream

CHOCOLATE SALTED CARAMEL TORTE (V)

With chocolate-flavoured sauce and Arran dairy ice cream
(VG-M) option available

CHEESE PLATE (V)

Four cheeses – Isle of Man Vintage Cheddar, Belton Farm Red Leicester, Cropwell Bishop Blue Stilton® and Shirevale White Stilton® with mango and ginger – served with celery, black grapes, caramelised red onion chutney and Carr's water biscuits
£1 supplement

Ask a team member for allergy advice

(V) = This dish is suitable for vegetarians (VG) = This dish is suitable for vegans

(VG-M) = Suitable for Vegans, however produced in a factory that handles milk and/or egg with a may contain warning.

Please note that we do not operate a dedicated vegetarian/vegan kitchen area. See main menu for full terms and conditions, plus allergen guidance.

We'd love to hear your feedback: www.loveourpub.co.uk