

— Discover our —

SET MENU

Available Every Day from 5pm

2 COURSES FROM £9.99

3 COURSES FROM £12.99

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 British 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

This classic cut is full of flavour. Our beef is matured for a minimum of 21 days

Perfectly paired with Malbec, Alma Mora Reserve

SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheeze 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 COD AND CHIPS

Cooked until golden and crispy, our hand-battered cod is 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

LASAGNE

Our lasagne is made with minced beef and pork, in a red wine ragu sauce, with smoked bacon, served with garlic artisan bread and a house side salad

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 your choice of custard, cream or vanilla ice cream

CRUMBLE OF THE DAY (V)

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

BREAD & BUTTER PUDDING

DIPPING FINGERS (V)

Drizzled with caramel sauce and served with custard and vanilla ice cream

CHOCOLATE SALTED CARAMEL TORTE (V)

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

CHEESE PLATE (V)

Four British 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