## The Lyndhurst

## Nibbles

## Olives 4

Bread, oil \& balsamic 5
Small Plates
Cauliflower croquettes ,truffle mayo

## 9

Burrata Salad ,tomatoes, romesco, sourdough $9.50\left(v^{*}\right)$
Deep fried squid, Garlic mayo 9
Black pudding scotch egg, mustard \& brown sauce 6.50Nachos with beef chilli, guacamole, sour cream 9.50 /to share 12Kidney bean nachos $8.50 /$ to share 10 ( $\mathrm{v}^{*}$ ) ( $\mathrm{gf}^{*}$ )

## Mains

Mushroom \& Cep lasagna, spinach ,sage \& hazelnuts 15
Spicy bean burger, chipotle mayo, guacamole, coleslaw, chips i1.75 (v*)
Battered fresh market fish, mushy peas, chips, tartare sauce 13
Chicken Burger, Katsu mayo, Siracha slaw , chips 13
Trio of pork (belly ,Rib \& smoked sausage) shallot \& mustard 20
Lyndhurst beef burger, burger sauce, cheddar, red onion, bacon, chips $12 / 14.50$ (double up)
Rare Bavette steak, chips, watercress, confit tomato, chimichurri/peppercorn sauce 21

## Sides

Garden salad $4.50(\mathrm{gf})$, parmesan fries $4.75(\mathrm{gf})$, Chips 4 (gf),
Buttered greens 4.50 (gf)

## Desserts

Sticky toffee pudding, vanilla ice cream 7.50
Selection of ice creams \& sorbets 6.75
Rhubarb \& strawberry jelly, custard pannacotta (gf*) 7.50
Profiteroles, pistachio cream,café latte ice cream, chocolate sauce 7.50
Dark chocolate mousse ,Hazelnut praline
7.50

Selection of 3 local cheese, chutney, crackers 8.50
Look out for our Seasonal Specials on the black board or ask your server. Dishes marked Vg-vegan ; ( $\mathrm{v}^{*}$ ) can be vegan, ( gf ) gluten free $\&\left(\mathrm{gf}{ }^{*}\right)$ can be made gluten free. Please speak to your server regarding any Allergies/intolerances $\&$ dietary requirements. Most of our dishes are cooked to order so there might be a wait time. Please note we cannot guarantee against trace: of nuts $\&$ seeds in our oils and flours. We do not have the use of separate fryers for Allergens. Some Game might contain lead

