

If you have an allergy or intolerance, please speak to a member of our team before you order your food & drinks. Full allergen & dietary information is available at the-lostandfound.co.uk

THE LOST & FOUND



To Share

ITALIAN OLIVES (ve)	3.50
WARM BREADS sun-dried tomato focaccia, chargrilled sourdough and toasted pitta with hummus, rapeseed oil & balsamic vinegar (ve)	8.00
ANTIPASTI our favourite cured meats, Italian olives, pickled gherkins, marinated Mozzarella and chargrilled sourdough	18.00
THE LOST & FOUND MEZZE crispy Halloumi, bang bang cauliflower, hummus, Italian olives, cherry tomatoes, red onion and rocket salad with toasted pitta (v)*	15.00



ORDER & PAY AT YOUR TABLE

- Simply scan the QR code using the camera app on your phone.
- Select your Venue.
- Enter your Table Number.
- Order & Pay.

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 staff should you have any concerns.

Full allergen information is available at the bar or 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 staff for more information. We select our fish from sustainable sources. ‡ We regret that we cannot guarantee that our fish/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.

† Not available on Bank Holidays, two of the same cocktail must be purchased to receive discount.

Starters

SAFFRON RISOTTO TOPPED WITH PAN-FRIED SCALLOPS with a parsley & lemon gremolata	9.75
CRISPY FRIED HALLOUMI with sweet chilli & tomato jam, rocket and crème fraîche (v)*	7.75
BEEF RAGU ARANCINI with Madeira & truffle mayonnaise	8.00
HOT SMOKED SALMON on chargrilled sourdough with pickled red onion, tomato & coriander salad	8.75
MANGO, AVOCADO & SPINACH SALAD with spiced coconut yogurt dressing and toasted seeds (ve)	7.00
GRILLED CHICKEN SKEWERS in a peanut satay sauce with cucumber, carrot, spring onion and coriander	8.50
PERI-PERI PRAWNS sautéed in a chilli, garlic and lemon butter served with chargrilled sourdough	9.25
BANG BANG CAULIFLOWER with roasted red onions, chilli and ginger (ve)*	7.00

Pasta & Risotto

RICH BEEF RAGU LASAGNE confit beef, tomato & red wine sauce, mustard béchamel, Gran Moravia cheese and chimichurri dressing	14.50
CHICKEN RIGATONI PESTO ROSSO spring onion, red onion, crème fraîche and basil	14.00
THREE CHEESE RISOTTO Mozzarella, Butlers Mature Cheddar and Gran Moravia cheese folded through creamy Arborio rice topped with a crispy poached free-range egg and pickled red onion (v)*	13.00
MELANZANE AL FORNO chargrilled aubergine layered with fresh egg pasta, tomato sauce and Mozzarella (v)	13.50
SEAFOOD TAGLIOLINI with king prawns, mussels, charcoal tagliolini, garlic, tomato & chilli sauce finished with rocket and lemon	14.50
MEATBALL TAGLIATELLE CARBONARA with pork meatballs and smoked bacon lardons tossed with crème fraîche, free-range egg yolk and parsley	13.50

Add chargrilled garlic focaccia with Gran Moravia cheese for 4.00 (v)

Salads

CHICKEN CAESAR with cos and little gem lettuce, crispy prosciutto ham, Gran Moravia cheese shavings and Caesar dressing	12.50
SMASHED CUCUMBER, PICKLED WATERMELON & SPINACH SALAD with chillies and Thai sesame dressing (ve)	10.50
HOT SMOKED SALMON NIÇOISE heritage potatoes, samphire, Kalamata olives, pickled red onion, spinach and soft boiled free-range egg	13.50

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. Served with confit tomato and triple cooked chips.

8oz RUMP STEAK	17.00
8oz SIRLOIN STEAK	20.00
8oz FILLET STEAK	26.00
12oz ARGENTINIAN RIBEYE STEAK	29.00
For two to share: 16oz CHATEAUBRIAND STEAK	54.00

Add a side of Mac & Cheese (v) with your steak for 4.50

ADD A SAUCE

Green peppercorn	2.50
Béarnaise (v)	2.50
Confit garlic butter (v)	1.95

Mains

GLAZED DUCK BREAST stir-fried pak choi, spring onion, red pepper, sesame seeds and pineapple ketchup	17.00
MAPLE GLAZED PORK BELLY chorizo jam, paprika roast butternut squash and a sweetcorn & lime salsa	16.00
GRILLED SEA BASS with sticky jasmine rice and a coconut, ginger & lemongrass sauce	15.50
LOBSTER THERMIDOR served with seasoned skinny fries and dressed green salad	Half 24.00 Whole 46.00
CHIPOTLE & QUINOA CHILLI with smashed avocado and toasted pitta (ve)	11.50
GLAZED PULLED BEEF BURGER beef patty topped with pulled beef, Monterey Jack cheese, tomato & onion chutney on a toasted cream bun with seasoned skinny fries	15.00
PAN-ROASTED CHICKEN BREAST torn buffalo Mozzarella and crispy prosciutto ham with fondant potato and a tomato & basil sauce	15.00
COCONUT, SWEET POTATO & BUTTERNUT SQUASH CURRY with sticky jasmine rice and coriander (ve)	13.00
BATTERED COD & TRIPLE COOKED CHIPS served with minted mushy peas and seaweed tartare sauce	14.00

ADD A SIDE

Seasonal vegetables (v)	3.50
Seasoned skinny fries (ve)*	3.50
Triple cooked chips (ve)*	3.75
Smashed cucumber, pickled watermelon & spinach salad with chillies and Thai sesame dressing (ve)	4.50
Chargrilled broccoli with peanut satay sauce (ve)	4.00
Bang bang cauliflower (ve)*	4.50
Chargrilled garlic focaccia with Gran Moravia cheese (v)	4.00
Mac & Cheese (v)	4.50

Pizzas

Using the finest toppings these hand-finished crispy pizzas are cooked to perfection in our pizza oven.

MARGHERITA marinated Mozzarella, semi-dried tomatoes and basil (v)	9.50
POLLO PEPERONCINO spicy chilli chicken, Peppadew® peppers, marinated Mozzarella, goat's cheese and red onion	12.00
CAPRINO goat's cheese, Peppadew® peppers, red onion marmalade, marinated Mozzarella, basil pesto and rocket (v)	11.00
FESTA DELLA CARNE Ibérico chorizo, pepperoni, beef ragu, marinated Mozzarella and prosciutto ham	13.00
MEDITERRANEAN chargrilled aubergine, courgette, Peppadew® peppers, vegan style Mozzarella, olives and artichokes (ve)	10.50
BRIE & BACON maple bacon, Brie, marinated Mozzarella, red onion marmalade and semi-dried tomatoes	11.00
QUATTRO FORMAGGI garlic crème fraîche base (no tomato), marinated Mozzarella, Gorgonzola, goat's cheese and Brie	13.00

Swap half of any pizza for our house salad with a balsamic dressing

ADD TOPPINGS

Mozzarella (v), olives (ve), goat's cheese (v), Brie (v), jalapeños (ve), semi-dried tomatoes (ve) or Peppadew® peppers (ve) 1.50 each
Gorgonzola, spicy chilli chicken, chorizo Ibérico, beef ragu, prosciutto ham 2.50 each

Something Sweet

WARM CHOCOLATE CAKE with orange chantilly cream and chocolate shards (v) This cake is baked to order, please allow up to 15 mins	8.00
BERRY PAVLOVA with poached strawberries, raspberries and blueberries with a tomato & basil ice cream (v)	7.50
WHITE CHOCOLATE & CITRUS CHEESECAKE with a lime curd, dark chocolate shavings and roasted hazelnuts (v)	7.50
WARM STICKY TOFFEE PUDDING in a spiced toffee sauce served with vanilla pod ice cream (v)	7.50
DARK CHOCOLATE & PEANUT BUTTER PARFAIT with caramelised banana and caramel sauce (v)	7.00
CHOCOLATE & PRALINE TORTE with poached summer berries and raspberry sorbet (ve)	7.50

