



# The Lost Kitchen

LUNCH MENU

*Spring*

## PERFECT FOR SHARING

Roast Spanish Almonds <sup>VE GF</sup> £3.50

Marinated Spanish Gordal Olives <sup>VE GF</sup> £4

Sourdough & Extra Virgin Olive Oil <sup>VE</sup> £3.50  
\*add Houmous £2

Wood Roast Rosemary Polenta Chips  
with Lebanese Toum <sup>V GF</sup> £4.50

Marinated Anchovies in Garlic Parsley & Oil <sup>GF</sup> £4

Organic Fougasse with Red Pepper  
& Walnut Muhammara & Bean Dip <sup>VE</sup> £9

Spring Salad –  
Endive, Parsley, Mustard & Citrus Dressing,  
Toasted Seeds, Radish, Garden Herbs <sup>VE</sup> £4

Turkish 'Pide' Flatbread with  
Spiced Lamb & Pickled Red Onion <sup>DF</sup> £9.50

Burrata with Gremolata, Carrot Jam, Pistachio  
and Focaccia <sup>can be GF</sup> £14

Organic Cure Charcuterie Board –  
Outdoor reared Coppa, Lonza,  
Farmhouse Salami, Beef Breasola <sup>GF</sup> £13

West Country Hand Made Cheese Board,  
Sourdough Cracker, Quince £12

**Tea, Coffee & Cake Served All Day**  
**Light Lunches**

Wednesday to Sunday 12 pm – 3 pm

**Wood Fired Sourdough Pizzas Served Daily**  
12 pm – 4 pm (3 pm Sundays)

**Pizza & Wood Fired Evenings**

Friday & Saturday 4 pm – 8 pm

with a wood fired menu served from 6 pm – 8 pm

## SMALL PLATES

Wood Roast Celeriac Salad with Orange, Saffron  
Marmalade, Roast Chickpeas and Green Tahini Sauce <sup>GF VE</sup>  
£10.50

Lyme Bay Scallops with Wild Garlic and Lemon Butter,  
served with Focaccia <sup>can be GF</sup> £13.50

Crab Bruschetta with Rhubarb, Lemon Pickled Red Shallots,  
Fennel and Olive Oil Vinaigrette £12.50

Cumin Roast Heritage Carrots with Almond Sauce, Salsa  
Verde and Dukkha <sup>VE GF</sup> £8.50

Wood Roast Merguez with a Borlotti Bean, Tomato and  
Spinach Stew <sup>DF GF</sup> £10

## LARGE PLATES

Wood Roast Cauliflower with Walnut and Cauliflower  
Pesto, Beetroot Puree and Spiced Toasted Seeds <sup>VE GF</sup> £14.50

Wild Greens, Pine Nut and Dill Pie with Lentil,  
Mint and Feta Salad <sup>V, can be VE</sup> £14.50

Cumin Spiced Braised Goat with Herb Roast Potato,  
Sun-dried Tomato and Olive, Tzatziki, Mint and Red  
Onion Salsa <sup>GF, can be DF</sup> £18

Gilthead Seabream with Café de Paris Butter, Crispy Capers,  
New Potatoes and Tender Stem Broccoli <sup>GF</sup> £19

Roast Chicken Breast with Wild Garlic Lemon Butter,  
Wood Roast Wild Mushrooms and Leeks <sup>GF</sup> £17

Please inform us if you have a food allergy or intolerance, some dishes can be adapted.

A 10% service charge will be added as standard.

For food and service feedback please talk to a member of service staff or management during your visit, or via email or phone.