

LOUND

We would like to inform all our guests our standard food wait time is approximately 30 minutes as all of our food is freshly prepared.



Starters

MUSSELS 8.5
Bacon & cider cream, warm bread

BREADED WHITEBAIT 8
Lemon mayo

ARTISAN BREADS FOR ONE 6.5 Balsamic oil, whipped house butter Add spanish olive mix 3.5 PORK, APPLE & SAGE SCOTCH EGG 8.5 Wholegrain mustard mayo

> DUCK & ORANGE PATE 8.5 Apricot jam, toast

GRILLED AUBERGINE BRUSCHETTA 8.5 Tomato, olive & mint VE

Classics

FISH & CHIPS 15 Hand cut chips, mushy peas

CHICKEN IN A BUCKET 15 Skinny fries, garlic mayo

RANCH CHICKEN IN A BUCKET 16
Garlic & paprika fries, spring onions

MAPLE GLAZED BACON STEAK 17 Fried egg, chargrilled pineapple, hand cut chips, watercress

> STEAK & ALE PIE 16 Mash potato, seasonal greens, gravy

VILLAGE MAID BURGER 16 2x 4oz smashed beef patties, smoked cheddar, flat mushroom, peppercorn sauce, skinny fries

Mains

WHOLE ROASTED PLAICE FILLET 19

Sauteed potatoes, kale, caper, anchovy and lemon butter *served on the bone

LAMBS LIVER & BACON 17 Bubble & squeak, cabbage, red onion jus

ROAST CHICKEN SUPREME 18.5

Hassleback potatoes, braised artichokes, bacon lardons, white wine cream

PAN FRIED SEABASS 20 Chickpea, chorizo & prawn gumbo

VEGETABLE RAMEN BOWL 15.5

Udon noodles, pak choi, peppers, chestnut mushrooms, chilli, coriander VE Add chicken 5

Fancy upgrading your fries?

PARMESAN & TRUFFLE SKINNY FRIES 3

Sides

HAND CUT CHIPS 4 FRIES 4 PARMESAN & TRUFFLE FRIES 5

DEEP FRIED BREADED GHERKINS 3.5 MAC & CHEESE 4 ONION RINGS 3.5

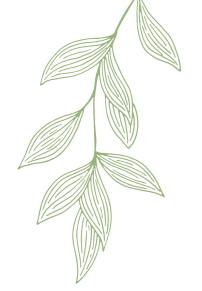
SIDE SALAD 3.5 SEASONAL VEG 3.5 GARLIC BREAD 3.5 SPANISH OLIVE MIX 4.5

VE= Vegan

Allergen data is held on all the ingredients used in our dishes, please ask a member of staff should you require further information.



* MAIN MEALS FROM THE MAIN RESTAURANT MENU AND SPECIALS ONLY. CHILDREN'S MENU IS EXCLUDED FROM THIS OFFER. 50% OFF MAINS OFFER CANNOT BE USED IN CONJUNCTION WITH A MOSS & CO VOUCHER. TO USE A MOSS & CO VOUCHER, MEALS WILL BE CHARGED AT FULL RESTAURANT PRICE. DUE TO OUR CURRENT OFFER WE CANNOT SPLIT BILLS.



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Desserts

BLACKBERRY CHEESECAKE 8.5

White chocolate ice cream

PLUM FOOL 8 Lemon shortbread

DARK CHOCOLATE & AMARETTO TORTE 9

Vanilla chantilly cream

BANANA, TOFFEE & PECAN SPONGE PUDDING 8.5

Custard

WARM APPLE & CINNAMON COOKIE DOUGH 8.5

Vanilla ice cream VE

Hot Drinks

Liquor Coffees

AMERICANO	2.30
WHITE COFFEE	2.50
LATTE	3.00
CAPPUCCINO	3.00
FLAT WHITE	3.00
ESPRESSO	2.20
DOUBLE ESPRESSO	2.60
FLOATER COFFEE	3.00
HOT CHOCOLATE	3.00
MOCHA	3.20
TEA	2.20
MINT/BERRY	2.40
EARL GREY	2.40
GREEN TEA	2.40

6.70 A CHOICE OF... Topped with whipped cream

Topped with whipped cream

COINTREAU

COURVOISIER

DISARONNO

JAMESON IRISH WHISKEY

TIA MARIA

BAILEY'S LATTE

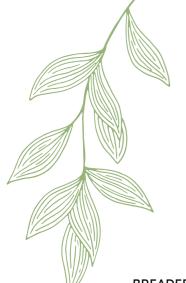
Plant-based milk alternative is available upon request



WE KINDLY ASK ALL OF OUR GUESTS DURING OUR BUSY TIMES TO PLEASE BE PATIENT AS ALL FOOD IS PREPARED AND COOKED TO ORDER.

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BREADED WHITEBAIT 8
Lemon mayo

MUSSELS 8.5 Bacon & cider cream, warm bread

ARTISAN BREADS FOR ONE 6.5 Balsamic oil, vegan butter Add spanish olive mix 3.5

Classics

FISH & CHIPS 15 Hand cut chips, mushy peas

CHICKEN IN A BUCKET 15 Skinny fries, garlic mayo

RANCH CHICKEN IN A BUCKET 16
Garlic & paprika fries, spring onions

MAPLE GLAZED BACON STEAK 17 Fried egg, chargrilled pineapple, hand cut chips, watercress

> STEAK & ALE PIE 16 Creamy mash, seasonal greens, gravy

VILLAGE MAID BURGER 16 2x 4oz smashed beef patties, flat mushroom, peppercorn sauce, skinny fries

Sides

HAND CUT CHIPS 3.5 SKINNY FRIES 3.5 SIDE SALAD 3.5

SEASONAL VEG 3.5

SPANISH OLIVE MIX 4.5

ONION RINGS 3.5

PORK, APPLE & SAGE SCOTCH EGG 8.5 Wholegrain mustard mayo

GRILLED AUBERGINE BRUSCHETTA 8.5 Tomato, olive & mint VE

Mains

PAN FRIED SEABASS 20 Chickpea, chorizo & prawn gumbo

ROAST CHICKEN SUPREME 18.5 Hassleback potatoes, braised artichokes, bacon lardons, shallot jus

VEGETABLE RAMEN BOWL 15.5 Udon noodles, pak choi, peppers, chestnut mushrooms, chilli & coriander VE

Fancy upgrading your fries?

PARMESAN & TRUFFLE SKINNY FRIES 3

Desserts

WARM APPLE & CINNAMON COOKIE DOUGH 8.5

Vegan vanilla ice cream

3 SCOOP ICE CREAM 4.5

Vegan vanilla

3 SCOOP SORBET 4.5

Please ask your server for which flavours are available



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PORK, APPLE & SAGE SCOTCH EGG 8.5 Wholegrain mustard mayo

GRILLED AUBERGINE BRUSCHETTA 8.5

Tomato, olive & mint VE

MUSSELS 8.5 Bacon & cider cream, warm bread

Classics

FISH & CHIPS 15 Hand cut chips, mushy peas

CHICKEN IN A BUCKET 15 Skinny fries, garlic mayo

RANCH CHICKEN IN A BUCKET 16
Garlic & paprika fries, spring onions

MAPLE GLAZED BACON STEAK 17 Fried egg, chargrilled pineapple, hand cut chips, watercress

VILLAGE MAID BURGER 16 2x 4oz smashed beef patties, smoked cheddar, flat mushroom, peppercorn sauce, skinny fries

Sides

SKINNY FRIES 3.5

PARMESAN & TRUFFLE FRIES 5

SIDE SALAD 3.5

SEASONAL VEG 3.5

SPANISH OLIVE MIX 4.5

ONION RINGS 3.5

Mains

Gluten bree

WHOLE ROASTED PLAICE FILLET 19
Sauteed potatoes, kale, caper, anchovy and lemon butter

*served on the bone

ROAST CHICKEN SUPREME 18.5 Hassleback potatoes, braised artichokes, bacon lardons, white wine cream

PAN FRIED SEABASS 20 Chickpea, chorizo & prawn gumbo

Fancy upgrading your fries?

PARMESAN & TRUFFLE SKINNY FRIES 3

Desserts

PLUM FOOL 8
Lemon shortbread

3 SCOOP ICE CREAM 4.5 Vanilla, strawberry, chocolate

3 SCOOP SORBET 4.5Please see your server for which flavours are available



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