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 on our website. Adults need around 2000kcal a day.

#### BRUNCH & BOTTOMLESS BUBBLES

Available to book daily Enjoy any brunch dish with two hours of bottomless Aperol Spritz, Prosecco, Mimosas, Bloody Mary, Green Machine, Strawberry Fizz and Italian AF Spritz

#### 35.00

# — COCKTAILS —

Have you seen the full drinks menu? Discover our range or unique and inspiring cocktails, mocktails and drinks inspired by the wonder of nature



0

6

6

Hendrick's & Cucumber10.95Hendrick's Gin, cucumber syrup, cucumber,<br/>lime juice and Fever-Tree Indian Tonic WaterGarnished with cucumber<br/>and dried rose petals

9.75

9.50

8.95

6.50

Red Leicester, mozzarella 926 kcal

4.00

Cauliflower Cheese v

brown butter crumb 366 kcal

Picante Margarita Patrón Silver Tequila, lime, agave syrup, coriander, chilli

Pineapple & Ginger Mojito9.50Sailor Jerry Rum, lime, pineapple syrup, mint,<br/>ginger beer

Lychee Martini Bombay Sapphire Gin, lychee liqueur, apple, lemon

The Waterhouse Spritz9.25Warner's Rhubarb Gin, Prosecco, BriottetRhubarbe, Briottet Crème d'Abricot,raspberries, lemon juice & elderflower syrup

Aperol Spritz Prosecco, Aperol, Soda

Alcohol free... Italian AF Spritz 6 Lyre's Italian Spritz, alcohol-free sparkling

wine, soda

THE LOST & FOUND AFTERNOON TEA

Nothing is more quintessentially British than an Afternoon Tea, and here at The Lost & Found we know how to whip up something special with a twist

Book now at the-lostandfound.com

т	Houmous ve 6.00	Warm Sou	urdough 4.50	Italian Ol	ivec VE	4.00		2
ŀ	arissa, basil pesto, charred latbread 663 kcal	Boule v rapeseed o	il, The Estate	269 kcal	IVES VE	4.00		
		Dairy's cult	ured butter 901 kcal					
c T 🍙		D : 10	SMALL	PLAT		0.50	010 11	0.75
U I	Pork & Black 8.50 Pudding Sausage Roll	Fried But Chicken	termilk 9.25 ( en thighs, red		a ve perstraccia™ ni-dried tomat	9.50 toes.	Oak Smoked Salmon pink grapefruit, orange,	8.75
	upple and plum ketchup 529 kcal		chup, jalapeños	basil pesto,	tomato sherr asted sourdo	'y	y watercress salad 221 ) gh	
I	Baked British 13.50	Crispy Ha	alloumi v <sup>*</sup> 8.25				Duck Liver Pâté carrot and apricot chut	8.50 nev.
h	Camembert V noney drizzle, thyme, red pnion marmalade, toasted courdough <i>1385kcal, serves 2-3</i>		esh cucumber, and chilli salad	Crispy Sq seaweed ta	uid rtare 424 kcal	9.75	toasted brioche 614 kcal	
c	)		LARGE	PLAT	E S —			
	Roasted Butternut Squash & Quinoa Salad ve	14.00	Pan-fried Chicken		16.75	The 1	Professors Special	
F	badrón peppers, teriyaki and ginger dressing 612 kcal		sautéed potatoes, cho semi-dried tomato ta Tenderstem <sup>®</sup> broccol 1162 kcal	penade, charr		Lamb Mixed Grill 22.00 chargrilled kofte, marinated lamb		
0	Cheese & Bacon Burger	17.00				flatbr	Merguez sausage, charre ead, seasoned fries, haris	ssa
F	Red Leicester cheese, smoked streak bacon, tomato and onion chutney, sa kinny fries, red pepper ketchup, gar	Íted	Beer-battered Fish & Chips 17.50 Sustainably sourced Atlantic cod, triple cooked chips, minted peas, seaweed		iple		rt, houmous, red onion a ey salad <i>1916 kcal</i>	ınd
	mayonnaise 1708 kcal		tartare sauce 1249 kca	1		Pan-roa	sted Sea Bass	18.9
I	Roasted Cauliflower Steak VE	16.00	Or, indulge in somethi	ing a little diffe	erent		new potatoes, charred	a la sta
	caramelised cauliflower purée, green roasted onion, capers, lemon 840 kcal	beans,	Masala Fish & Ch	ips	17.50	Tenderst 660 kcal	em® broccoli, salsa verde	e Dutter
	·		Sustainably sourced A seed batter, masala sp			Black T	ruffle Rigatoni v	18.0
c	Maple Glazed Pork Chop chorizo and cheddar croquette, char Tenderstem® broccoli, potato terrin		chips, minted pea raita 1089 kcal			mascarpo	one cheese and white wi wn mushrooms <i>887 kcal</i>	ne sauce
	nustard sauce 1404 kcal	_,				Add gri	lled chicken breast	4.0
Γ	STEAKS		802 Rump 1011 kcal		21.25	Add a sa	исе	C
	All our steaks are sourced from	n	802 Sirloin 923 kcal		24.25	Béarnai	<b>se</b> V 168 kcal	2.50
	All our steaks are sourced from within the British Isles (with exce of the Argentinian ribeye of course) a aged for a minimum of 21 days	<i>ption</i> and on onion	802 Sillet 934 kcal		31.75	Green I	eppercorn 123 kcal	2.50
			80z Fillet 934 kcal 120z Argentinian Ribeye 1466 kcal		33.50	Add a si	de	
the bone. Serve confit tomato,	the bone. Served with roasted confit tomato, triple-cooked ch and king oyster mushroom				33.30	chorizo, Red Leic	e Mac & Cheese cruffle oil, crème fraiche, ester, mozzarella 926 kcal	
	<u>\</u>						ower Cheese v utter crumb 366 kcal	4.00
o	→	0	0		PIZZ	AS-		
(	Charred Tenderstem® Broccoli v	e 4.50 🧲	Margherita v		11.75	Pollo Pe	peroncino	14.2
(	oasted chilli seeds 190 kcal Green Salad v nerby Dijon dressing, Gran Moravia	3.75	marinated Mozzarella tomatoes, basil 1176 k			spicy chil	i chicken, Peppadew® pe d Mozzarella, goat's chee	
	cheese 129 kcal		Pepperoni		14.25	Festa D	ella Carne	15.2
	Garlic Bread Pizza v 873 kcal	4.25	pepperoni, salami, ma jalapeños, red chillies		arella,	chorizo l	périco, pepperoni, beef r	agù,
	Triple Cooked Chipsve <sup>*</sup> 246 kcal	4.00	Caprino Goat's Ch	leese V	14.25	marinate 1135 kcal	d Mozzarella, prosciutto	ham
	Seasoned Skinny Fries VE* 379 kcal		Peppadew <sup>®</sup> peppers,		17,43			
I	Buttermilk Panko Onion Rings v* 433 kcal	3.75	marmalade, marinated pesto, rocket 1251 kca	d Mozzarella, I	oasil			
	<b>Fruffle &amp; Cheese Fries</b> V <sup>*</sup> 528 kca							
C	Ultimate Mac & Cheese chorizo, truffle oil, crème fraiche, Red Leicester, mozzarella 926 kcal	5.95						

198



## GET LOST IN LUNCH SET MENU

Available Monday – Friday 12pm – 4pm 2 courses 17.95 3 courses 21.95

Just look for the

### O P E N S A N D W I C H E S

Available Monday to Friday until 4pm	
The 'BLT'	8.75
Maple glazed pork belly, garlic mayonnaise, dressed tomatoes, baby gem lettuce <i>1164 kcal</i>	
Fish Finger	8.75
crispy cod goujons, dressed baby gem lettuce, seaweed tartare sauce <i>1244 kcal</i>	
Hot Honey Halloumi v	8.75
hot honey glazed halloumi, houmous, rocket and pickled red onions 786 kcal	
Chicken & Avocado	8.75
grilled chicken, sliced avocado, little gem lettuce, avocado Caesar dressing, Italian hard cheese 924 kcai	

Sticky Toffee Pudding v	8.25
miso caramel sauce, toffee honeycomb, caramel ice cream <i>867 kcal</i>	
Burnt Basque Cheesecake v	8.25
mango sauce, pineapple, mango and mint salsa, Madagascan vanilla ice cream 640 kcal	
Chocolate & Praline Torte VE	8.25
forest berry sorbet 483 kcal	
Vanilla Crème Brûlée v	8.25
lemon shortbread 723 kcal	
Dark Chocolate Brownie v	8.50

DESSERTS

salted popcorn, cherry compôte, chocolate and blood orange ice cream 756 kcal

Rhubarb & Custard Pavlova v 9.00 Baked rhubarb compôte, vanilla custard cream 695 kcal

# THE THE · LOST & FOUND · Carl Carl

Adults need around 2000 kcal a day. Calorie counts are for guidance only and are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Portion sizes may vary from the quantity on which the calculations have been based, therefore values may not be identical to those served in a particular pub. To ensure our customers have choice, temporary product substitutions may be required which can affect the calorie content listed for our dishes on the menu. Live nutrition information is available online. 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 on our web page. 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. Our menu descriptions do not include all ingredients. Please peak to a member of staff for more information. (V)/(VE) Suitable for vegetarians or vegetarian option available. (V) "We cannot guarantee that our vegetarian dishes have been cooked in dedicated vegetarian and vegan fryers. Please ask a member of staff for more information. (V)/(VE) Suitable for vegetarians and vegan fryers. Please ask a member of staff for more information. (V)/(VE) Suitable for vegetarian and vegan dishes have been cooked in dedicated vegetarian and vegan fryers. Please ask a member of staff for more information. (V)/(VE) Suitable for vegetarian and vegan fryers. Please ask a member of staff for more information. (V)/(VE) Suitable for vegetarian and vegan fryers. Please ask a member of staff for more information. (V)/(VE) Suitable for vegetarian and vegan fryers. Please ask a member of staff for more information. (V)/(VE) Suitable for vegetarian and vegan fryers. Please ask a member of staff for more information. (V)/(VE) Suitable for vegetarian and vegan fryers. Please ask a me