

CITY PUB & KITCHEN
**THE LAMB
AND TROTTER**
LITTLE BRITAIN • EC1

Small plates

Warm crusty cob loaf, beer churned butter	£4
Pitted Vinci olives	£4
British cured meats	£7
Chilli garlic king prawns, grilled sourdough	£9
Crisp devilled whitebait, tartare sauce	£8
Heritage tomato, buffalo mozzarella, basil oil	£8
Twice baked goats' cheese souffle	£7.5

Mains

Poached smoked haddock, mash potatoes, poached egg, hollandaise	£16.5
Hand battered North Sea cod, triple cooked chips, mushy peas, tartare sauce	£16.5
Seasonal garden leaf salad, salt baked beetroot, avocado, broccoli, squash & lemon thyme dressing	£12
Steak & Beer pie, seasonal vegetables	£16

From the Grill

Beer fed Dexter beef burger, brioche bun, cheddar, pickled cucumbers, skin on fries	£15
Gammon steak, roasted pineapple, triple cooked chips	£17
Free range chicken Caesar salad	£16

Rarebreed steaks, beef dripping chips, slow roasted tomato, grilled field mushroom

300g Flat iron	£18
300g Ribeye	£25
400g sirloin on the bone	£27
200g Fillet	£28

Sauces £2

Peppercorn, Bearnaise, Bone marrow gravy, Onion gravy,

Sides £4

Skin on fries, Beef dripping triple cooked chips, Mashed potatoes,
Cauliflower cheese, Seasonal vegetables, Garden salad,



Afters

- Steamed syrup sponge pudding, vanilla ice cream £7
- Rhubarb crumble tart and custard £7
- Chocolate cappuccino cup, biscotti biscuit £7.5
- Selection of "Criterion" ice creams £6
- Selection of British cheeses, chutney, artisan crisp breads £10

Coffees / Teas

- Espresso, Macchiato £1.5
- Americano, Cappuccino, Double Espresso, Double Macchiato, Flat White, Latte £3
- (all available as decaf on request)
- English Breakfast, Earl Grey, Green Tea, Moroccan Mint, Decaf English Breakfast £2

Sweet & Fortified Wines

	100ml	125ml	Bottle
Coteaux du Layon 2016, <i>Chateau La Tomaze, Loire Saumur, France</i>		£6.75	£40.00
Banyuls Reserva NV, <i>Domaine La Tour Vieille, Roussillon, France</i>		£9.25	£55.00
LBV Port, <i>Delafiorce, Portugal</i>	£6.25		£45.00