

Osters By Lovage

Set Menu

2 courses £25 / 3 courses £30

Tuesday-Thursday 5pm-9pm Friday 5pm-5:45pm

Saturday 12pm-2pm & 5pm-5:45pm

We hand pick and forage our ingredients where possible, and all our suppliers have been carefully selected based on quality and sustainability of their produce.

Pink lane sourdough, selection of butters 6

Pink lane focaccia, mixed olives, extra virgin olive oil 6

Starters

Tempura soft shell crab, taramasalata, smoked pickled cauliflower

Burrata, squash veloute, focaccia crisp, walnuts, dates

Smoked haddock and salmon fish cake, dill fish cream

Rabbit and venison ragu, gnocchi and crispy kale

Mains

Braised ox cheek, truffle potato puree, kale, spinach, jus

Beer Battered Haddock, hand cut chips, peas & tartare sauce

Seafood tagliatelle, samphire, botarga

Roasted cod fillet, heritage carrots, soubise mussels

Desserts

Lemon posset, poached forced rhubarb

Amaretto affogato, biscotti

Selection of sorbets & Ice creams

Please let us know if you have allergies or dietary needs so we can make suitable suggestions.

A discretionary service charge of 10% will be added to your bill.