



LOWDEN

GARDEN • HOME • FOOD

FESTIVE MENU



TO START / SHARE

Homemade Soup of the Day. Served with a warm white, brown or gluten free roll.

(V) (GFO) - £6.50

Baked Camembert. Topped with rosemary, served with sweet cranberry sauce & toasted Ciabatta. (GFO) (V) - £9 / £16

Smoked Mackerel Pate. Crostini & House Pickled Vegetables (GFO) - £9 / £16

Red Wine Poached Pears, Candied Pecans, Oxford Blue cheese, frisée & Chicory salad. (V)(VEO)(GF) - £8 / £15

Festive Sage, Port, Cranberry & Pork Scotch Egg. Cranberry Dipping Sauce and Salad - £9

MAIN COURSES

Roasted Turkey Breast - served with Pigs in Blankets, homemade stuffing and festive trimmings. (GFO) - £20

Roasted Sirloin of Beef - served pink, with all the trimmings & a homemade Yorkshire Pudding. (GFO) - £20

Chestnut & Cranberry Nut Roast. Served with festive roast trimming, vegetarian rich port gravy & a homemade Yorkshire Pudding. (V)(VEO) - £17

Pan Fried Hake - served on a King Prawn & Clam Chowder with Samphire & Spinach (GF) £18

Wild Mushroom & Chestnut Risotto, Parmesan Crisp, fresh Rocket (GF)(V)(VEO) - £17

DESSERT

Lowden Cheese Board, a selection of artisan cheeses, served with crackers, chutneys, celery & apple. (GFO) - £12

Homemade Lowden Christmas Pudding with a Brandy Custard. (VEO) (GFO) - £9.50

Chocolate Mini Trio - Triple Chocolate Delice, Cherry Brownie, White Chocolate & Pistachio Mousse - £10

Homemade Gingerbread Cheesecake with Honeycomb Icecream - £10

Egg Nog Panna Cotta, spiced homemade shortbread with a Cranberry & Orange Compote. (GFO) - £9

Please let staff know of any Allergies or Intolerances - most dishes can be adapted to suit dietary requirements. Gluten Free breads Available.



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SALADS

QUICHE & SALAD £12

Homemade Quiche of the day (please see the Specials menu) served with salad, homemade coleslaw & a choice of new potatoes or chips.

HOMEMADE SOUP £6.50

Homemade soup of the day, served with a warm white, brown or gluten free roll. (V) (GFO)

WINTER VEGAN SANDWICH £12

Slow roasted Squash & Pumpkin, served on a slice of toasted Hobbs House Sourdough with a White Bean & Garlic Hummus. Topped with fresh rocket, Pumpkin seeds and Olive Oil. (Ve) (GFO) (add grilled Halloumi +£1.50)

SIDES

FRIES £3.5

SWEET POTATO FRIES £3.50

CHUNKY CHIPS £3.50

CHEESY CHIPS £5

SANDWICHES

TURKEY & BRIE PANINI £12

Turkey, Brie & Fig Jam Toasted Panini, served with salad & salted crisps. (GFO)

PRAWN COCKTAIL SUB £12

Crayfish & Cocktail Prawns in a homemade Cocktail sauce, served in a Hobbs House Brioche Sub Roll, crispy little gem lettuce & smoked paprika. (GFO)

CHEESE & TOMATO TOASTIE £9

Mature Cheddar & Tomato Toasted in White or Brown Hobbs House Bread & Salad. (GFO)

BRIE & CRANBERRY CIABATTA £10

Somerset Brie & Stokes Cranberry Sauce in a Toasted Ciabatta served with side salad & crisps. (GFO) (add streaky Bacon for £2)

FLAT IRON CIABATTA £16

Flat Iron Steak, pan fried Portobello Mushrooms, Caramelised Onions & Horseradish Mayo in a warm Ciabatta, with Fries & Salad (GFO)

PORCHETTA CIABATTA £16

Slow Roasted Pork Belly stuffed with Herbs. In a warm Ciabatta with spiced apple Chutney, Grilled apple & Rocket. Served with Fries & Salad.

GRILL

CHEESE & BACON BURGER

Homemade Beef Burger topped with Blue Cheese & streaky bacon. Served with Burger Sauce, crisp iceberg lettuce & pickled cucumbers in a Hobbs House Brioche Bun, with fries, salad & slaw.

£16.50

(Children's Cheeseburger & Chips £10)

BEEF BRISKET SANDWICH

Slow Cooked Beef Brisket, Caramelised Doom Bar Onions, Monterey Jack Cheese in Hobbs House Sourdough. Served with Roast Potatoes & Gravy for dipping £17

CHRISTMAS PIE

Homemade Turkey, Leek & Bacon Puff Pastry Pie. Served with Roast Potatoes & Seasonal Vegetables

£17

Please note, all options on our Menu can also be adapted as Children's portions. Please let staff know of any Allergies or Intolerances - most dishes can be adapted to suit dietary requirements. Gluten Free breads Available.