

LUBBER KITCHEN

foraged in-house infusions, cocktails and soft drinks to start and finish your meal

ginger beer 4.5
elderflower cordial 4.5
white vermouth 8
red vermouth 8
plum and chamomile 'umeshu' style infusion 8
amaro sour 12
elderflower martini 12

we suggest sharing plates family style as dishes are ready as and when

smoked almonds *vg* 3
focaccia *vg* 3.5
manchego banderillas *v/vg available* 3.5 each
barbecued courgette & sunflower seed dip, sumac crisps *vg* 6
pork & leek terrine, piccalilli 9
anchovies marinated in magnolia vinegar 6

panelle, basil, olive & caper salsa *vg* 6.5
whipped cods roe, crudités 8.5
marinated borlotti beans, rainbow chard, pickled stems *vg* 10
potato rosti, braised peas, asparagus, ricotta *v/vg* 13.5
french beans, red pepper, oregano *vg* 7

celeriac kebab, smoked aubergine, hot sauce, pickles *vg* 15
stuffed beef tomato, sauerkraut, samphire, goats curd *v/vg* 16
chicken schnitzel, beer mustard, lovage remoulade 18
market fish, fermented rhubarb, candy beetroot, dill 25

blackcurrant sorbet, coconut tuille, stout reduction *vg* 6
white chocolate ganache, honey butter brioche, strawberry 8
dark chocolate mousse, umeshu soaked cherries 8

please inform staff of any allergies, we have a small kitchen and do our utmost but cannot guarantee complete absence of allergens

beer

arbor mosaic pale ale on tap 4% - £3.1|£6.2
ayinger pilsner on tap 5.3% - £3|£6

augustiner helles 500ml 5.2% - £6
erdinger weissbier 500ml 5.3% - £6
kernel pale ale 500ml 5.2% - £6
kernel table beer 500ml 3.2% - £6
hogan's cider 330ml 4.5% - £6
budvar nealko 330ml 0.5% - £4
tool implosion 330ml 0.3% - £4

soft

fentimans curiosity cola - £3.5
fentimans rose lemonade - £3.5
lemonaid lime - £3.5
lemonaid blood orange - £3.5
lemonaid passion fruit - £3.5
charitea mate - £3.5
charitea red - £3.5
pago apple - £3
pago peach - £3
strathmore sparkling water - £2.5
strathmore still water - £2.5

cafe

espresso (double) - £3.1
macchiato - £3.2
americano - £3.3
cortado - £3.5
flat white - £3.6
cappuccino - £3.7
latte - £3.8
hot chocolate / chai latte - £3.8
mocha / matcha latte / dirty chai - £4.1
iced latte / iced chai latte - £4.1
iced mocha / iced matcha latte / iced dirty chai - £4.4
tea single - £2.4
tea pot to share - £3

white

house white 'artefact #2' verdejo 12.5% £7|£29

nik & mik riesling 2025, mosel, germany, a wonderful bright riesling, super classic mineral flavours, herbaceous with a touch of waxy lemons, very dry and clean £46

myrsini fotinos monemvasia 2024, paros, greece, a lovely round wine from the island of paros, this is juicy with earthy citrus, biscuit and saline finish £40

valdisole armonia 2023, piedmont, italy, (skin contact/orange) a balanced blend of arneis and moscato, this is textural with deep stone fruit, almond tones and mineral edge £45

red

house red 'artefact #1' tempranillo 12.5% £7|£29

meinklang roter mulatschack 2024, burgenland, austria, an austrian style, blend of sankt laurent and zweigelt, deep myrtle, candied blackberry and a soft herbaceous edge £35

emmanuel haget loustic 2024, loire, france, an elegant blend of pineau d'aunis and cabernet franc showcasing blueberry, green pepper and violet tones, options for slightly chilled or room temperature £44

rosé

house rose 'meinklang' 11% £7|£29

sparkling

house sparkling 'mon ban questo neanche' 10.5% £8.5|£36

fumet chatelain crémant du jura brut nv, jura, france, chardonnay based super creamy, soft with plenty of warm fruits and brioche notes £50

house sparkling non alcoholic 'muri passing clouds' fermented gooseberries, white currant, quince kefir, jasmine, geranium & woodruff kvass 0.4% £7.5|£31