

LOTTI'S

DINNER

STARTERS

CHILLED PEA SOUP — 7
Fresh peas, broad beans, savoury herb, pea shoots and lemon zest

BEETROOT CURED SALMON — 12
Pickles, roasted beets, rye bread and peppery salad in dill dressing

HEIRLOOM TOMATO SALAD — 11
Dutch mozzarella, artichoke, romesco and fresh baby herbs

SPRING SALAD PLATE — 11
Peas, broadbeans, broccoli, parsley root, turnip, white asparagus, green asparagus, sea vegetables and wild garlic dressing

BEEF TARTARE — 12
Cured egg, pickled mushrooms, fresh horseradish and sourdough

GRILLED OCTOPUS — 12
Chilli tomato salsa, chorizo and sautéed purple potatoes

AMSTERDAM MEAT PLATTER — 14
Selection of cured, dried and cold smoked meats, pickled vegetables

FIELD

PICKLED AND ROASTED CARROTS — 10
Dukkah and sumac yoghurt

KOHLRABI SALAD — 11
Roasted fennel, almond yoghurt, dukka and mustard leaves

GNOCCHI BAKE — 13
Truffled blue cheese sauce and beurre noisette crust

SEA

BRILL — 20
White asparagus, sautéed savoy cabbage, crispy capers and mussel beurre blanc

WHOLE GRILLED SEABASS — 24
Green beans, samphire and fennel dressing

SPAGHETTI VONGOLE — 15
Chilli, parsley and confit garlic

WOOD GRILL

HOXTON BEEF BURGER — 15
Baby gem, vine tomato, burger sauce, house pickle and fries. Add bacon, cheese or egg - 2

BAVETTE OR RIBEYE — 18 / 25
Burnt shallots, watercress salad, fries and béarnaise

LAMB RUMP — 20
Green and white asparagus, onion and potato poffertje and sticky rosemary jus

BABY CHICKEN — 19
Roasted new potatoes, broccoli and tarragon chicken jus

LOTTI'S BEER AND BOAR SAUSAGE — 16
Charred onions, aniseed mushrooms, broccoli rabe and an onion and yeast soubise sauce

SIDES

FRIES — 3

TRUFFLE FRIES — 6

CRUSHED NEW POTATOES — 5

FIELD SALAD — 4

CHARRED HISPI CABBAGE — 5
With seaweed mayo and crispy onions

SPROUTING GRAINS — 5
In a fennel puree

MAC AND CHEESE — 5
Topped with crispy panko bread crumbs

**Please advise your server if you have any allergies or require information on the ingredients used in our dishes.*

LOTTI'S

WINE

SPARKLING

	125ML	BOTTLE
PROSECCO TREVISO DOC, <i>Luna Argenta, Brut NV</i>	8.5	45
COLLET, <i>Brut NV</i>	11.5	55
COLLET ROSÉ, <i>Brut</i>		65
VEUVE CLICQUOT YELLOW LABEL, <i>Brut NV</i>		79
RUINART BLANC DE BLANCS, <i>Brut NV</i>		135
RUINART ROSÉ, <i>Brut NV</i>		135

WHITE

MIL AROMAS, <i>Merseguera - Sauvignon Blanc, Valencia, Spain</i>	4.5	22
LES P'TIT GALETS, <i>Viognier-Chardonnay, Rhône, France</i>	5	24
CAILLOU, <i>Sauvignon Blanc, Comté Tolosan, France</i>	5.5	27
DOMAINE PEIRIERE, <i>Viognier Reserve, Languedoc, France</i>	6	29
MONTES RESERVA, <i>Chardonnay, Colchagua, Chile</i>	6.75	35
MISTY COVE, <i>Sauvignon Blanc, Marlborough, New Zealand</i>		36
LETH, <i>Grüner Veltliner, Wagram, Austria</i>		38
CASTEL FIRMIAN, <i>Pinot Grigio, Trentino-Alto Adige, Italy</i>		39
GENTIL, <i>Riesling, Pinot Gris, Pinot Blanc & Sylvaner, Alsace, France</i>		49
GAVI DI GAVI, <i>Masseria dei Carmelitani, Piemonte, Italy</i>		49
BOURGOGNE LES DEUX FILLES, <i>Chardonnay, Burgundy, France</i>		59
SANCERRE ORIGINE, <i>Loire, France</i>		69
POUILLY-FUMÉ GRANDE CUVÉE, <i>Loire, France</i>		79

ROSE

LES P'TIT GALETS, <i>Grenache, Rhône, France</i>	5	24
CAILLOU, <i>Gamay, Comté Tolosan, France</i>	5.5	27

RED

MIL AROMAS, <i>Cabernet Sauvignon - Bobal, Valencia, Spain</i>	4.5	22
LES P'TIT GALETS, <i>Syrah, Merlot & Marselan, Rhône, France</i>	5	24
CAILLOU, <i>Malbec, Comté Tolosan, France</i>	5.5	26
MAN, <i>Shiraz, Coastal Region, South-Africa</i>	7	35
MATSU IL PICARO, <i>Tempranillo & Tinta de Toro, Toro, Spain</i>	8	43
BOURGOGNE CLOS DE LA COMBE, <i>Pinot Noir, Burgundy, France</i>	9	45
MONTES TWINS, <i>Malbec & Cabernet Sauvignon, Colchagua, Chile</i>		45
THE CHOCOLATE BLOCK, <i>Syrah, Grenache Noir, Cabernet sauvignon, South-Africa</i>		75
VALPOLICELLA RIPASSO, <i>Viticole Luciano Arduini, Veneto, Italy</i>		79
CHATEAUNEUF DU PAPE 'LE PARVIS', <i>Ferraton, Rhone, France</i>		80