

LOTTI'S

BRUNCH

AVO POACHED EGGS — 11

Avocado, chilli, coriander, toast

LOTTI'S BENNY — 12

Poached eggs, Dutch smoked salmon, hollandaise, sourdough toast

BBQ BENNY — 12

Poached eggs, braised pork belly, stewed beans, bbq glaze, brioche toast

SWEET POTATO ROSTI — 12

Poached eggs, chard salad and dill yoghurt

YOGHURT — 7

With Lotti's housemade muesli

COCONUT CHIA POT — 8

Coconut flakes, goji berries, agave syrup and strawberries

GRILLED GRAPEFRUIT — 5

Local lemon thyme honey, hung yoghurt and pistachio

OVERNIGHT OATS — 9

Chia seeds, linseeds, almond and oat milk topped with acai puree and fresh berries

PANCAKES — 11

Fresh berries and homemade maple syrup. Add bacon - 2

CHILLED PEA SOUP — 7

Fresh peas, broad beans, savoury herb, pea shoots and lemon zest

HEIRLOOM TOMATO SALAD — 11

Dutch mozzarella, artichoke and fresh baby herbs

KOHLRABI SALAD — 11

Roasted fennel, almond yoghurt, dukka and mustard leaves

GNOCCHI BAKE — 13

Truffled blue cheese sauce and beurre noisette crust

GRILLED OCTOPUS — 12

Chilli tomato salsa, chorizo and sautéed purple potatoes

HOXTON BEEF BURGER — 15

*Baby gem, vine tomato, burger sauce, house pickle and fries
Add bacon, cheese or egg - 2*

BAVETTE — 18

With burnt shallots, watercress salad, fries and béarnaise

FRIES — 3

TRUFFLE FRIES — 6

LOTTIS BREAKFAST SAUSAGE — 4

STREAKY BACON — 4

DUTCH SMOKED SALMON — 5

FIELD SALAD — 4

CHARRED HISPI CABBAGE — 5

Seaweed mayo and crispy onions

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

DRINKS

COCKTAILS

BLOODY MARY CLASSIC — 9
Vodka, tomato, celery

BLOODY SPICY — 9
Vodka, tomato, chili

NEGRONI SBAGLIATO — 9
Campari, red vermouth, prosecco

BELLINI — 9
Peach, Prosecco

MIMOSA — 9
Orange, Prosecco

PIMM'S CUP — 9
Pimm's, citrus, mint, ginger ale

BEERS

DRAFT

	1/2 PINT	PINT
GROLSCH - 5%	3.5	6
HEINEKEN - 5%	3.5	6
GRIMBERGEN - 6.7%	4	7
WEIHENSTEPHANER - 5.4%	4	7

LOCAL DRAFT

	1/2 PINT	PINT
TWO CHEFS FUNKY FALCON - 5.2%	5	9
TWO CHEFS WHITE MAMBA - 5%	5	9
OEDIPUS MANNENLIEFDE - 6%	5	9
OEDIPUS GAIA IPA - 7%	5	9

BOTTLED

HEINEKEN - 5%	5
WEIHENSTEPHAN WEISSE 0,5L - 0.5%	5
LOWLANDER WHITE ALE - 5%	5.5
BROUWERIJ T'IJ ZATTE - 8%	6
LOWLANDER IPA - 6%	6.5
LOWLANDER POORTER - 6%	6.5
BREWDOG DEAD PONY PALE ALE - 3.8%	6.5

WINE

SPARKLING

	125ML	BOTTLE
PROSECCO TREVISO DOC, <i>Luna Argenta, Brut NV</i>	8.5	45
COLLET, <i>Brut NV</i>	11.5	55

WHITE

	150ML	BOTTLE
MIL AROMAS, <i>Merseguera - Sauvignon Blanc, Valencia, Spain</i>	4.5	22
LES P'TIT GALETS, <i>Viognier - Chardonnay, Rhone, 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

ROSE

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

RED

MIL AROMAS, <i>Bobal - Cabernet Sauvignon, 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	27
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