

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 |