

THE KITCHEN

Homemade Sausage Roll
£4.00

House Baked Focaccia & Butter
(V) £5.50

Isle of Mull Cheddar & Potato
Croquettes (V) £9.00
Roasted Garlic, Pear.
Add Nduja Butter for £1.50

Gordal Olives (VE, GF)
£5.00

Brewers Platter To Share
Isle of Mull Cheddar, Sausage Roll, House Baked Focaccia, Scotch Egg,
Cured Meat, Chutney £20.00

STARTERS

2 COURSES £26 // 3 COURSES £30

Soup of the Day (VEA, GFA) £8.00
House baked bread, salted butter

Beef Mince on Dripping Toast £10.00
Watercress, shallots

Stornoway Black Pudding Scotch Egg £8.00
Burnt apple ketchup

BBQ Lions Mane (VE, GF) £9.50
Smoked aubergine hummus, zhoug, tahini

SUNDAY CLASSICS

Roast Sirloin of Beef £20.00

Yorkshire Pudding & Gravy
*Wine pairing recommendation: Miopoasso
Primitivo

Roast Chicken Breast £20.00
Stuffing, Yorkshire Pudding & Gravy

Roasted Crown Prince Squash (V, VEA)
£18.00

Yorkshire Pudding & Gravy

Love Lane Lager Battered Fish
Chips & Mushy Peas £19.00

BAR SNACK &
BEER FLIGHT
£7.50

Homemade sausage roll & a
paddle of 3 samples of Love
Lane or Higson's beers

ROASTS SERVED
WITH

Selection of Seasonal
Vegetables & Roast
Potatoes (GF) (VE)

Add A Side Of
Cauliflower Cheese £6

FANCY A BIT EXTRA?

Extra Beef £6.00 // Extra Roast Potatoes £5.00 // Extra Yorkshire £2.00 //
Extra Vegetables £5.00 // Extra Gravy - Free, Always!

V - VEGETARIAN, VE - VEGAN, VEA - VEGAN
AVAILABLE, GF - GLUTEN FREE, N - CONTAINS NUTS
Please tell a team member any allergies or dietary
requirements you have. All dishes subject to current VAT
rates. All items subject to change

MORE THAN
JUST A
BREWERY, PUB
& KITCHEN

Taken over in 2024 by TJ Morris Ltd, Love Lane has been revamped and given soul. We're run by a team who put people, quality of food and community at its heart.

We want to offer more than just a decent beer and good grub.

Things to look out for on our socials:

Supper Clubs
Brewery Tours
Wedding Receptions
Private Hires

@Lovelanebrewery

DESSERTS

British Cheese £10.00
Crackers, Chutney

Higsons Sticky Toffee Pudding £8.50
Toffee sauce, vanilla ice cream

Dark Chocolate Torte (N, VE, GF) £9.50
Peanut, caramelised banana

Egg Custard Tart £9.00
Poached rhubarb

SPECIALS BOARD

Take a look for our daily, seasonal dishes curated by the talented kitchen team

LIQUID DESSERT

Espresso Martini
£10.00

Vodka, coffee liqueur,
vanilla

Old Fashioned £10.00
Bourbon, orange, caramel



Tiramisu Espresso Martini £10.00
Amaretto, cream, coffee liqueur, vanilla, cocoa