

THE LAST



JUDGMENT

SMALL PLATES

ALL 9
3 PLATES FOR 24

BATTERED HADDOCK BITES
artisan tartare

PATATAS BRAVAS
tomato

SCOTCH EGG
honey siracha

PADRON PEPPERS
smoked paprika, lime (ng)

STICKY PORK BELLY
spring onion, chilli (ngo)

MEATBALLS
rich tomato sauce, basil (ng)

SPANISH SAUSAGE
chilli oil, rich tomato sauce

ROASTED BEETROOT
goats cheese, orange, sherry glaze (ng, v, veo)

CHARED CAULIFLOWER
romesco, white truffle oil (ng, ve)

PANKO CHICKEN
pineapple & habanero, ranch ailoi

PANKO PRAWNS
honey siracha

MAINS

FISH & CHIPS WITH BITS 22
crushed minted garden peas, artisan tartare

BUTCHERS SAUSAGE 19
caramelised onion gravy, creamed mash

STEAK & ALE PIE 22

CHICKEN, LEEK & HAM HOCK PIE 21
both served with, red wine jus, creamed mash or triple cooked chips (ngo)

TLJ BURGER 14
double smashed prime beef patties, american cheese, rocket, caramelised onions, burger sauce, toasted bun

BUTTERMILK CHICKEN BURGER 13
pineapple & habanero, ranch mayo, american cheese, rocket, toasted bun

PENNE ARRABBITA 17
roasted tomato sauce, basil, vegan cheese (v, veo)

MUSHROOM RISOTTO 18
seasonal greens, rocket (ng)

SIDES

TRIPLE COOKED CHIPS (ngo veo) 6

CREAMED MASH (ngo v) 6

BUTTERED GREENS (ng veo) 6

GARDEN SALAD (ng ve) 5

SKIN ON FRIES (ngo veo) 6

DESSERT

ask server for daily specials 9

v - vegetarian, ve - vegan, ng - non gluten, ngo - non gluten option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu. A discretionary service charge of 12.5% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.
