



We are passionate about taste and flavour. The brewery, bar & kitchen was built to showcase Love Lane, Higson's and The Ginsmiths of Liverpool, alongside great food. Our head chef's kitchen is right next to our brewery.

The inspiration for this menu came from our shared experiences of the world's great beer halls and tap rooms.

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BEER BITES

HONEY GLAZED CHIPOLATAS	£3.5
CRISPY FRIED BRUSSEL SPROUTS (GF / VE) With Sriracha sauce	£3
DAILY PIZZETTA (VE) See server for details	£4
MIXED PAPRIKA NUTS (GF VE)	£3
PORK and LEEK SAUSAGE ROLLS	£3.5
REAL ALE and CHEDDAR RAREBIT ON SOURDOUGH (V)	£3.9

SMALL PLATES / STARTERS

WINTER ROOT-VEG and BARLEY BROTH (VE) With sourdough bread	£4.5
MAPLE GLAZED PORK BELLY (GF) With apple sauce	£5.5
CHEDDAR CHEESE and CHIVE CROQUETTES (V) With aioli	£5
WARM BLACK PUDDING and PEAR SALAD With a mustard dressing	£5.5
CAULIFLOWER BHAJIS (GF / VE) With curry ketchup	£4
SMOKED HADDOCK FISHCAKES With a chilli and lime salad	£6
BUTTERMILK FRIED CHICKEN With fried onion mayonnaise	£5

MAIN PLATES

BREWERS 100% BEEF BURGER Topped with real ale rarebit. Served in a brioche bun with hand-cut chips and slaw	£12
HALF ROAST CHICKEN (GF) Brown sugar rub, roasting juices and smoky pit beans	£11
BREWERS SMOKIE BLACK BEAN BURGER (VE) Sourdough bun, pickled veg and served with hand-cut chips	£10
SLOW COOKED BEEF BRISKET (GF) Celeriac mash, roasted shallots and gravy	£11
CREAMY FISH PIE Dill and lemon, topped with mash and cheddar cheese	£12
MAC and VINTAGE FARMHOUSE CHEDDAR CHEESE (V) Cauliflower, petit pois, pickled chilli and herb breadcrumb	£10
PAN ROASTED POTATO DUMPLINGS (VE) Squash, kale and toasted almonds	£9.5
COCONUT, LENTIL and SWEET POTATO CURRY (VE) (GF) Lemon and coriander rice, lime chutney	£9.5
SLOW ROASTED HAM HOCK* With braised red cabbage and Higson's Amber gravy *Please allow 20 minutes cooking time	£15

SUNDAY ROASTS

We do them and you'll love them. Ask your server for details.

TAKING BOOKINGS

Brewery tours, distillery tours, tastings and events. Ask your server for details.

BEER BOARDS

PLOUGHMAN'S BOARD Chef's selection of cheeses and meats with pickled vegetables, sourdough and crackers	£8	£15
ARTISANAL CHEESE BOARD (V) Chef's selection of artisanal cheese with chutney, sourdough and crackers	£8	£15

DESSERTS

STICKY TOFFEE PUDDING With date sauce	£5
BREAD and BUTTER PUDDING Served with apricots and cremé Anglaise	£5
GIN and TONIC SORBET (VE) Made with The Ginsmiths of Liverpool Dry Gin	£5

SIDES

Hand-cut CHIPS (GF / VE)	£3.5
MARKET GREENS (GF / VE)	£3.5
SOURDOUGH and OLIVE OIL/BUTTER (V / VE)	£2.5
HOUSE SLAW (GF / V)	£2.5
MAC and FARMHOUSE CHEDDAR CHEESE (V)	£3.5
CELERIAC MASH (V)	£3.5
SMOKEY PIT BEANS (VE / GF)	£3.5

