

Leicester's

— RESTAURANT —

A La Carte Menu

Snacks

Jamon Iberico	£4
Marinated Gordal Olives	£3.50
Smoked Duck Ham, Blood Orange	£4
Black Pudding Scotchd Egg, Apple (each)	£4

Starters

Grilled Winter Vegetable Salad, Pantysgawn Goats Cheese, Pistachio, Olive	£8
Cured Monkfish, Pomegranate, Curry, Raisin, Sheep's Yogurt	£9
Crispy Pigs Head, Smoked Sardines, Green Sauce, Piquillo	£9
Confit Duck, Butternut Squash, Fenugreek Broth, Smoked Yolk	£9
Diver Scallop, Salt Baked Celeriac, Seaweed, Sour Dough Consommé	£12

Mains

35 Day Dry Age Beef, BBQ Steak & Ale Pie, Burnt Shallot, Carrot	£23
Turbot Roast on the Bone, Tenderstem Broccoli, Buttermilk, Sea Vegetables, Maple Bacon	£18
Iberico Presa, Free Range Pork, Pork Croquette, Celeriac, Kale, Cider	£21
Hake, Cauliflower, Apple Cider Butter, Potted Shrimp	£19
Smoked Beetroot Risotto, Blood Orange, Goats Curd, Toasted Pine Nuts	£16
Poached & Roast Chicken, Tarama, Burnt Leek, Xo Sauce, Truffle Baked Potato	£18

Sides

Triple Cooked Chips, Rosemary Sea Salt	£4
BBQ Courgette, Goats Curd, Lemon	
Potato Puree	
Cauliflower & Broccoli Cheese	
Crushed Root Vegetables, Cracked Black Pepper, Butter, Honey	

Please note that our menu descriptions do not include all ingredients.
Please let us know if you have a food allergy before ordering.

