



*Leicester's Restaurant at
The Great House*

Lunch Menu

2 Course £14.95/3 Course £20.45

Snacks

Selection of Home Baked Bread, Welsh Salted Butter £3.50
Aromatic Pork Croquettes, Miso Emulsion £3.50
Marinated Giant Gordal Olives £3

Starters

Soup of the Day served with Homemade Bread (v)
Tempura Purple Sprouting Broccoli, Pantysgawn Goats Cheese, Black Sugar, Pistachio (v)
Cured Salmon, Celeriac Remoulade, Cucumber, Apple, Walnut
Crispy Pigs Head, Cauliflower, Rhubarb, Fennel
Duck Rillette, Foie Gras Parfait, Beetroot, Salted Berries, Honeycomb
Mackerel, Spring Peas, Dill, Horse Radish, Buttermilk

Mains

Nettle & British Ricotta Gnudi, Beurre Noisette, Spring Vegetables, Wild Garlic Pesto, Burnt Onion (v)
Free Range Chicken, Kale, Jersey Royals, Onion, Truffle Consommé
Olive Oil Poached Cod, Potted Shrimp, Cauliflower, Fennel, Glamorgan Cider
Beer Battered Fish & Triple Cooked Chips, Tartar Sauce, Lemon
BBQ Pork Belly, Purple Sprouting Broccoli, Leek, Black Pudding, Burnt Apple
Grilled 8oz Beef Burger, Caramelised Onions, Perl Las Rarebit, Triple Cooked Chips

Sides £3.50

Triple Cooked Chips, Rosemary Sea Salt
Smashed Root Vegetables, Crack Black Pepper
Jersey Royals, Wild Garlic Pesto
Garlic Farmhouse Bread
Broccoli Cheese Bake
Spring Greens

Desserts

Chocolate Mousse, Jerusalem Artichoke Ice Cream, Almond, Raspberries
Mango Bavaois, Coconut Parfait, Pineapple, Coriander
Spiced Mascarpone & Rhubarb Tart, Blood Orange, Gingerbread
Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream
Cheese Board – a selection of Three Cheeses, Chutney and Accompaniments £3 Supplement

Parties of 10 or more carry a discretionary service charge

WE ARE ALLERGEN AWARE.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present.
Our menu descriptions do not include all ingredients... If you have a food allergy, please let us know before ordering.

Please note; This is a sample menu and may be subject to change.