

# Leila Lily's



## SMALL PLATES

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| <b>BREAD &amp; BUTTER</b> - 3.5<br>Sourdough Bread, Cultured Butter, Charcoal Salt. (v)     | <b>KOREAN BBQ SHORT RIB</b> - 7.5<br>Coriander, Spring Onion, Chilli.  | <b>GOATS CHEESE CHURROS</b> - 5.5<br>Goats Curd, Truffle Honey, Parmesan, Rosemary. (v) | <b>NATIVE OYSTERS</b><br>Natural - 8<br>Yuzu, Dill, Bonito Cream, Caviar - 10<br>Panko, Jalapeno & Ponzu - 9 |
| <b>BLACK PUDDING MACARONS</b> - 4<br>Truffle, Black Garlic. (n)                             | <b>BRITISH CURED MEATS</b> - 6.5<br>Artisan Crafted British-Style Cured Meats,<br>Pickled Vegetables, Balsamic Coral,<br>Lemon Oil, Nasturtium Leaves. | <b>OPEN FLAME CHICKEN WINGS</b> - 5<br>Kimchi, Sesame Seeds.                            | <b>SOFT SHELL CRAB</b> - 7.5<br>Blue Corn Taco, Squid Ink, Kalamansi,<br>Coriander.                          |
| <b>NOCELLARA, HALKIDIKI OLIVES</b> - 3.5<br>Lemon Verbena, Turmeric, Black Pepper. (gf)(vg) |  | <b>MIBRASA GRILLED TIGER PRAWNS</b> - 8.5<br>Chilli, Garlic. (gf)                       |  |

## STARTERS

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| <b>BRAISED BEEF CHOUX BUN</b> - 8.5<br>Braised Shin, Baked Potato, Pecorino Cream,<br>Truffle, Huntsman's Tea. | <b>NORTH SEA OCTOPUS</b> - 10<br>Grilled Octopus, Squid, Mussel Dashi Broth,<br>Puffed Pork Crackling, Wakame. | <b>BBQ PICKLED MACKEREL</b> - 8.5<br>BBQ Mackerel, Mackerel Tartare, Cucumber,<br>Horseradish Snow, Nasturtium Leaves. | <b>SASHIMI TUNA</b> - 12.5<br>Yuzu Caviar, Radish, Roe, Bonito Emulsion,<br>Sea Vegetables. (gf)                 |
| <b>DRY AGED BEEF TARTARE</b> - 10<br>Cured Egg, Mushroom, XO, Plum Chutney,<br>Sourdough.                      | <b>PICK A "LILY" PICNIC</b> - 8<br>Yorkshire Ham, Hens Egg, Brown Shrimp,<br>Burnt Butter, Piccalilli.         | <b>MIBRASA SMOKED CAULIFLOWER</b> - 7<br>Roasted Cauliflower, Curried Raisin, Cucumber,<br>Linseed Cracker. (vg)(gf)   | <b>HERITAGE BEETROOT</b> - 8<br>Pickled Beetroot, Shallot, Apple, Blackberry,<br>Goats Cheese Ice Cream. (v)(gf) |

## MAINS

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| <b>NORTHUMBRIAN VENISON</b> - 22<br>Red Deer, Salsify, Blackberry, Beetroot,<br>Juniper, Foraged Mushrooms. | <b>GRILLED SNOW-WHITE HALIBUT</b> - 23<br>Jerusalem Artichoke, Ajo Blanco,<br>Smoked Almonds (gf)(n)                 | <b>BLACK COD</b> - 28<br>Roasted in Hoba Leaf, Miso, Ponzu.   | <b>CELERIAC RISOTTO</b> - 12<br>Mibrasa Slow Roasted Celeriac, Risotto,<br>Woodland Mushroom, Truffle, Garlic,<br>Parsley. (vg) |
| <b>YORKSHIRE FREE RANGE CHICKEN</b> - 16<br>Onion Sauce, Leeks, Cream Potato,<br>Roast Chicken Skin. (gf)   | <b>AGED BEER-FED DEXTER CHEESEBURGER</b> - 15<br>Ogleshield Cheese or Beauvale Stilton,<br>Pickle, Shoestring Fries. | <b>GLOUCESTER OLD SPOT PORK BELLY</b> - 17<br>Confit Pork Belly, Cheek, Apple, Puffed Pork,<br>Fermented Mustard Seeds,<br>Roast English Onion. | <b>PARSNIP GNOCCHI</b> - 14<br>Parsnip Gnocchi, Parsnip and Apple Soup, Apple,<br>Blue Cheese, Sage, Candied Walnuts. (v)       |

## FROM THE FIRE

Dishes cooked in our Mibrasa charcoal oven have a slightly smoky flavour and great texture. All our beef is from British native breeds. We dry age it for a minimum of 28 days with Himalayan rock salt.

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| <b>BAVETTE 10oz DRY AGED</b> - 18<br>French-style cut with intense flavour and<br>luxurious marbling. Arguably a superior flavour<br>to other prime cuts. | <b>FILLET STEAK 8oz DRY AGED</b> - 32<br>This is the leanest & most tender of all steaks with very little<br>to no fat, and has been hung and dry aged.                        | <b>CÔTE DE BOEUF FOR TWO 34oz</b> - 65<br>A huge bone-in ribeye that is rich, tender, juicy and full of<br>fantastic flavour. This steak has a generous marbling throughout<br>and is perfect for sharing. |
| <b>SIRLOIN 12oz DRY ON THE BONE</b> - 27<br>A very popular cut, it is very tender &<br>well marbled with fat.   | <b>GLOUCESTER OLD SPOT PORK T-BONE 12oz</b> - 22<br>Rich, tender, juicy and full-flavoured, with generous marbling<br>throughout, and a distinctive melt-in-the-mouth flavour. | <b>CHÂTEAUBRIAND FOR TWO 18oz</b> - 65<br>Cut from the thickest part of the fillet, this is perfect<br>for two people to share.  |

All Served with Roast Bone Marrow, English Watercress  
and a Choice of Triple Cooked Chips, Shoestring Fries,  
or English Lettuce & Herb Salad and a Choice of Sauce

Both Served with Roast Bone Marrow, English Watercress and  
Two Choices of Either Triple Cooked Chips, Shoestring Fries,  
or English Lettuce & Herb Salad Plus a Choice of Two Sauces

## SAUCES

STILTON HOLLANDAISE - 4 BOURBON & PEPPERCORN - 3.5 MISO BÉARNAISE - 3.5 BONE MARROW GRAVY - 3.5 TRUFFLE BUTTER - 4 ROAST GARLIC CREAM - 4

## EXTRAS

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|---|--|---|---|--|--|---|---|
| <b>ROAST BONE MARROW</b> - 4<br>Caramelised Onions (gf) | <b>CHIPS</b> - 3.5<br>Triple Cooked (vg)(gf) | <b>FRIES</b> - 3<br>Shoestring Fries (vg)(gf) | <b>MASH</b> - 4<br>Confit Garlic Creamed Potatoes (v)(gf) | <b>BROCCOLI</b> - 4.5<br>Mibrasa Grilled, Miso, Smoked Toasted Almonds (v)(gf) | <b>CAULIFLOWER</b> - 5<br>Smoked Cheese, Truffle | <b>SALAD</b> - 3.5<br>English Lettuce & Herb Salad (vg)(gf) | <b>HERITAGE HONEY CARROTS</b> - 4<br>Mibrasa Grilled, Jerez Vinegar (v)(gf) |
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(v) = Vegetarian (vg) = Vegan (n) = Nuts (gf) = Gluten Free

Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods.

Please note game dishes may include gunshot or residue. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 10% is applied to all tables of 8 or more guests.