



Sundays

AT LEILA'S



2 COURSES - 19 • 3 COURSES - 24
12 P M - 5 P M

STARTERS

SOUP

Parsnip and Apple. (v)(gf)

HAM HOCK TERRINE

Yorkshire Ham, Plum Chutney.

BBQ PICKLED MACKEREL

BBQ Mackerel, Cucumber,
Horseradish Snow,
Nasturtium Leaves.

GARLIC PRAWNS

Chilli, Lemon Butter, Sourdough.

CURED MEATS

Pickled Vegetables,
Balsamic Coral, Lemon Oil.

HERITAGE BEETROOT

Pickled Beetroot, Shallot,
Apple, Blackberry,
Goats Cheese Ice Cream.
(v)(gf)

MAINS

MUSTARD-CURED

AGED RUMP

DEXTER BEEF

Yorkshire Pudding,
Roast Potatoes,
Red Wine Sauce.

FREE RANGE CHICKEN

Yorkshire Pudding, Lemon Braised
Hispi Cabbage, Honey Roasted Carrot.

ROASTED CELERIAC RISOTTO

Woodland Mushroom,
Garlic, Parsley. (vg)

GLOUCESTER OLD SPOT PORK BELLY

Yorkshire Pudding, Confit Fennel,
Cavolo Nero, English Mustard
& Ham Hock.

MARKET CATCH

Ask your server for details.

AGED BEER-FED

DEXTER

CHEESEBURGER

Oglesfield Cheese or
Beauvale Stilton,
Pickle, Shoestring Fries.

DESSERTS

MANGO CHEESECAKE

Mango, White Chocolate
Cheesecake, Mango Sorbet.

APPLE & TOFFEE CRUMBLE

Vanilla Custard.

SALTED CARAMEL CREAM

Pink Grapefruit Bergamot.

STICKY TOFFEE PUDDING

Vanilla Ice Cream.

SELECTION OF ICE CREAMS AND SORBETS

Ask for details.

SELECTION OF CHEESES

Quince, Truffle Honey,
Grape Chutney,
Crackers.

SUNDAY SIDES

ROAST POTATOES - 4 CLAPSHOT - 4 CAVOLO NERO ENGLISH MUSTARD AND HAM HOCK - 4
CAULIFLOWER CHEESE - 5 HERITAGE HONEY CARROTS - 4

(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.

