



Sundays

AT LEILA'S



2 COURSES - 18 • 3 COURSES - 20

12 P M - 6 P M

STARTERS

<p>SOUP OF THE DAY Homemade bread, whipped butter</p>	<p>COCONUT & SESAME BREADED NOBASHI PRAWNS Soy, Chilli & Ponzu Dipping sauce</p>	<p>CARAMELISED ONION TART Roquefort Blue Cheese Dressing, Roasted walnuts, Watercress (V)(N)</p>	<p>BLACK PUDDING BHAJI Coriander, Chickpea, Ginger & Coconut Chutney, Compressed Apple</p>	<p>TEMPURA BROCCOLI Miso Sauce (VG)</p>
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SUNDAY ROAST

All roasts are served with a selection of seasonal vegetables, goose fat roast potatoes & Yorkshire puddings

<p>ROASTED RUMP OF NORTHUMBERLAND BEEF Braised Shin, Red Wine Gravy, Creamed Horseradish</p>	<p>ROAST CHICKEN BREAST Sage & Onion Stuffing, Red Wine Gravy</p>	<p>SLOW ROAST PORK BELLY Caramel Poached Apple, Apple & Anise Puree, Mustard Gravy</p>	<p>VEGAN NUT ROAST Wild Mushroom Gravy, Parsnip Crisps</p>
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MAINS

<p>FISH OF THE DAY Simply Grilled Served with Seaweed Tartar Sauce, New Potatoes with Herb Butter & Lemon (GF)</p>	<p>CHEESEBURGER Homemade Chuck & Rib Meat Burger, Brioche Bun, Crispy Onions, Burger Sauce, Dill Pickles, Dripping Chips – Choice of Butlers Extra Mature Cheddar or Blue Cropwell Bishop</p>	<p>VEGAN SAUSAGE & SWEET POTATO MASH Parsnip Crisps, Vegan Gravy (VG)(GF)</p>
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DESSERTS

<p>APPLE & VANILLA CRUMBLE Vanilla Custard (V)</p>	<p>STICKY TOFFEE PUDDING Butterscotch Sauce, Caramelised Banana (V)</p>	<p>CHOCOLATE BROWNIE Brown Butter Ganache, Popcorn Ice Cream, Ginger tuille (GF)(V)</p>	<p>BISCOFF FUDGE SUNDAE Salted Caramel, Chocolate Brownie, Chocolate Sauce, Biscoff Parfait, Vanilla Cream (V)</p>	<p>CHEESE & BISCUITS A Selection of British & European Cheeses, Biscuits, House Chutney, Quince Jelly (V)</p>	<p>CHOCOLATE & ORANGE TORTE Orange Sorbet (VG)(GF)</p>
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SIDES

<p>ROAST POTATOES</p>	<p>CAULIFLOWER CHEESE</p>	<p>HONEY PIGS IN BLANKETS</p>	<p>CARROT & SWEDE CRUSH</p>	<p>CREAMED CABBAGE & BACON</p>	<p>CREAMED POTATOES</p>	<p>HONEY CARROTS</p>
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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.

