

# Leila Lily's



## SNACKS

**HOMEMADE FOCACCIA BREAD - 4**  
Red Pepper Hummus, Whipped Butter (V)

**TREASURED FLAVOURS - 6.5**  
Two Poached Oysters, Cucumber & Wasabi Sauce (GF)

**MANGO & HABANERO CHICKEN WINGS - 6**  
Cooked Over Coals, Mango Salsa (GF)

**LAMB SAMOSAS - 6.5**  
Coriander Chutney, Bengali Pickled Red Onions

**TEMPURA BROCCOLI - 5**  
Sesame & Miso Dressing (VG)

## STARTERS

**COQUILLES ST-JACQUES - 10**  
Baked Queen Scallops, Gruyère Cheese Sauce, Potato & Herb Crust (GF option)


**BARBECUED LEEK - 8**  
Black Garlic, Northern Blue Cheese, Truffle Soil (V)(GF option)

**HOUSE CURED SALMON "FLAVOURS OF SUSHI" - 9.5**  
Avocado & Wasabi Ice Cream, Puffed Rice, Soy & Lime Gel, Ginger, Sesame (GF option)

**BEEF TARTARE TACOS - 8.5**  
Crispy Truffle & Parmesan Taco Shell, Truffle Mayo, Pickled Shallot

**CONFIT DUCK LEG & PARMA HAM TERRINE - 9**  
Celeriac Remoulade, Apple, Liver Parfait, Brioche (GF option)

**SURF & TURF - 10.5**  
Glazed Asian Pork Belly, Lobster & Prawn Toast, Black Sesame, Mango Salsa

 We will donate £1 to Mind Tyneside and Northumberland Charity for every dish purchased

## MAINS

**HONEY ROAST DUCK BREAST - 24**  
House Hash Browns, Confit Leg Roly Poly, Braised Red Cabbage, Poached Rhubarb, Duck Jus (GF Option)

**GOAT'S CHEESE AGNOLOTTI - 15.5**  
Roasted Squash, Brown Butter, Pickled Walnuts, Manchego Cheese, Sage (V)(N)

**PAN-FRIED FILLET OF SALMON - 17.5**  
Open Lasagne of Mussels & Sea Herbs, Herb Oil, Champagne Sauce (GF option)

**BRAISED OX CHEEK - 20**  
Bone Marrow Mash, Bourguignon Garnish, Madeira Jus (GF)

**RISOTTO OF WILD MUSHROOMS - 15.5**  
Mascarpone, Spinach, Truffle Cream, Hazelnuts (V)(GF)(N)

**PAN-FRIED FILLET OF SEABREAM - 17.5**  
Saffron Potatoes, Squid, Rouille, Chorizo & Tomato Stew, Courgette & Basil Purée (GF)

**WAGYU BURGER - 16.5**  
Brioche Bun, Baconnaise, Monterey Jack Cheese, Pancetta, House Pickles, French Fries (GF Option)

## FROM THE FIRE

All of our steaks are seasoned with our house rub & chargrilled. Choose from two sides and a sauce of your choice.

8OZ RUMP STEAK - 20 • 8OZ RIBEYE STEAK - 25 • 8OZ FILLET STEAK - 30 • FLAT IRON CHICKEN BREAST - 18 • KING PRAWN & FILLET STEAK SKEWER - 24

FOR TWO TO SHARE 18OZ CHATEAUBRIAND - 68

ADD GARLIC & HERB BUTTERED KING PRAWN SKEWER - 7

### 1. CHOOSE YOUR CARB

Jacket Potato Cooked Over Coals, Roast Garlic & Parsley Aioli (V)(GF)  
Truffle & Parmesan Fries (GF)  
French Fries (V)(GF)  
Dripping Chips (GF)  
Macaroni Cheese, Herb Crust (V)  
Tater Tots, Truffle Mayo & Parmesan (GF)

### 2. CHOOSE YOUR SIDE

Baby Gem Leaves, Ranch Dressing (V)(GF)  
Charred Tender Stem Broccoli, Sesame & Miso Dressing, Smoked Almonds (VG)(N)  
Grilled Cabbage, Garlic Butter (V)(GF)  
Baked Mushrooms, Garlic Butter & Cheese (V)(GF)  
Baked Beetroots, Crème Fraîche & Hazelnuts (V)(GF)(N)  
Crunchy Asian Salad, Vietnamese Dressing (V)

### 3. CHOOSE A SAUCE

Green Peppercorn (GF)  
Diane (GF)  
Blue Cheese (GF)  
Chimichurri (V)(GF)  
Wild Mushroom (GF)  
Béarnaise (V)(GF)

## SIDES

**JACKET POTATO COOKED OVER COALS - 4**  
Roast Garlic & Parsley Aioli (V)(GF)

**TRUFFLE & PARMESAN FRIES - 4.5**  
(GF)

**FRENCH FRIES - 3.5**  
(V)(GF)

**DRIPPING CHIPS - 4**  
(GF)

**MACARONI CHEESE - 4**  
Herb Crust (V)

**TATER TOTS - 4.5**  
Truffle Mayo & Parmesan (GF)

**BABY GEM LEAVES - 3**  
Ranch Dressing (V)(GF)

**CHARRED TENDER STEM BROCCOLI - 4**  
Sesame & Miso Dressing, Smoked Almonds (VG)(N)

**GRILLED CABBAGE - 3**  
Garlic Butter (V)(GF)

**BAKED MUSHROOMS - 4**  
Garlic Butter & Cheese (V)(GF)

**CRUNCHY ASIAN SALAD - 3**  
Vietnamese Dressing (V)

**BAKED BEETROOTS - 3**  
Crème Fraîche & Hazelnuts (V)(GF)(N)

(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.

Please scan the QR code for full details of our allergens.

