

Leila Lily's



Sundays

12PM – 6PM

2 COURSES £18 | 3 COURSES £20

STARTERS

TUSCAN STYLE CALAMARI Lightly Herb Dusted Squid, Garlic & Parsley Aioli, Lemon	TEMPURA BROCCOLI Sesame & Miso Dipping Sauce (VG)	PULLED BEEF CHILLI Parmesan Nachos, Sour Cream, Jalapeño Ketchup	CONFIT DUCK LEG & PARMA HAM TERRINE Celeriac Remoulade, Apple, Liver Parfait, Brioche (GF option)	SWEET POTATO SOUP Herb Oil, Crème Fraiche, Chorizo & Manchego Cheese Rarebit (GF option) (V Option)	COCONUT & SESAME BREADED NOBASHI PRAWNS Vietnamese Mayonnaise
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SUNDAY ROAST

All roasts are served with a selection of Seasonal Vegetables, Carrot & Swede Crush, Braised Red Cabbage, Garlic & Thyme Roast Potatoes & a Yorkshire Pudding

ROASTED RUMP OF NORTHUMBERLAND BEEF
Braised Shin, Cauliflower & Horseradish Purée (GF option)

ROAST CHICKEN BREAST
Sage & Onion Stuffing,
Pigs in Blankets

HONEY & MUSTARD ROAST PORK
Crackling, Apple Purée, Ham Hock & Leek
Croquette (GF option)

BUTTERNUT SQUASH WELLINGTON
Quinoa, Spinach, Celeriac,
Wild Mushroom Gravy (V)

MAINS

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

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

STEAK FRITES
8oz Rump Steak, French Fries, Peppercorn Sauce
(GF)

EXTRAS

ROAST POTATOES WITH GARLIC & THYME (V)(GF) - 3
THREE PIGS IN BLANKETS WITH HONEY & MUSTARD GLAZE - 2

SAGE & ONION SAUSAGE MEAT STUFFING - 2
CAULIFLOWER CHEESE (V) - 3.5
FINE BEANS WITH PANCETTA (V)(GF) - 3

CLOTTED CREAM MASHED POTATOES (GF)(V) - 3.5
GARLIC BUTTERED CABBAGE (V)(GF) - 3

DESSERTS

CHERRY BAKEWELL TART
Clotted Cream Ice Cream, Almond
(V)(N)

DOUGHNUT FUDGE SUNDAE
Warm Doughnuts, Chocolate Brownie Ice Cream,
Toffee Sauce, Whipped Cream (V)

CHOCOLATE CAKE & PINK CUSTARD
Hot Chocolate Fondant, Pink Custard,
Black Cherries (V)

KNICKERBOCKER GLORY
Strawberry Ice Cream, Berry Compote, Whipped Cream,
Meringue, Bubble Gum Macaron (V)(GF)(N)

RHUBARB & CUSTARD RICE PUDDING
Vanilla Custard Rice Pudding, Poached Rhubarb,
Pistachio (V)(N)(GF)

A SELECTION OF HOMEMADE ICE CREAMS & SORBETS
Please ask a server for today's flavours

(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.

