

# Leila Lily's



## SNACKS

<b>OLIVES - 3</b> Chilli & Garlic Marinated Olives (GF)(VG)	<b>WARM BAGUETTE - 4</b> Red Pepper Hummus, Netherend Butter (V)	<b>LINDISFARNE OYSTERS -</b> <b>3 FOR 10 / 6 FOR 16</b> Shallot Pickle, Lemon, Tabasco (GF)	<b>TEMPURA BROCCOLI - 7</b> Sesame & Miso Dressing (VG)
<b>CHARCUTERIE PLATE - 10</b> Cured Meats, Pickles, Sundried Tomatoes, Marinated Mozzarella & Warm Baguette (GF Option)	<b>BABY POPPADOMS - 3.5</b> Curried Hummus, Toasted Seeds (GF)(VG)	<b>CRISPY HAM HOCK, LEEK &amp;</b> <b>CHEDDAR CHEESE CROQUETTES - 7</b> Piccalilli Purée	<b>PULLED BEEF CHILLI - 6.5</b> House Nachos, Jalapeños Ketchup

## STARTERS

<b>YAKITORI CHICKEN</b> <b>SKEWERS - 8.5</b> Asian Salad, Teriyaki Glaze, Sesame (GF Option)	<b>MUSHROOM "TEA &amp;</b> <b>CRUMPETS" - 9</b> Mushrooms, Truffle Butter, Poached Hen Egg, Hazelnuts, Watercress (V)(N)(GF Option)	<b>SALT &amp; PEPPER</b> <b>CALAMARI - 8</b> Roasted Sesame, Soy & Sweet Chilli Sauce	<b>RARE CHARGILLED</b> <b>BEEF TATAKI - 11</b> Ponzu Dressing, Spring Onion & Radish	<b>PRAWN &amp; CHORIZO - 10</b> Garlic Buttered King Prawns, Chorizo, Avocado, Lime & Coriander (GF)	<b>DIPPY DUCK EGG - 8</b> Soft Boiled Duck Egg, Duck Scratchings, Crispy Duck Soldiers
---	---	--	---	---	---

## MAINS

<b>WILD SEA BASS - 20</b> Pan-Fried Fillet of Sea Bass, Herb Buttered Jersey Royal Potatoes, Broad Beans, Creamed Peas & Pancetta (GF)	<b>SLOW ROAST PORK BELLY - 22.5</b> Potato & Black Pudding Terrine, Wasabi Creamed Leeks, Pancetta, Gooseberry Ketchup, Braised Cheek, Rose Jus	<b>CHERRY TOMATO &amp;</b> <b>GOAT'S CHEESE TART - 15</b> Confit Artichokes, Charred Courgettes, Pesto, Balsamic (V)	<b>"PAELLA" RISOTTO - 21</b> Spider Crab, Saffron, Roast Chicken, Chorizo, Squid, King Prawn, Mussels (GF)	<b>WAGYU BURGER - 18</b> Brioche Bun, Dirty Sauce, Monterey Jack Cheese, Pancetta, House Pickles, French Fries (GF Option)
--	---	---	---	---

## FROM THE FIRE

All of our steaks are seasoned with our house rub, then chargrilled in our Mibrasa BBQ Grill. Served with a shallot & watercress salad, two sides, and a sauce of your choice.

<b>10oz RUMP STEAK - 20</b>	<b>10oz RIBEYE - 26.5</b>	<b>8oz FILLET STEAK - 30</b>	<b>FOR TWO TO SHARE</b>	<b>18oz CHATEAUBRIAND - 70</b>
<b>CHICKEN &amp; CHORIZO SKEWER - 19</b>	<b>KING PRAWN &amp; FILLET STEAK SKEWER - 25</b>	<b>GREEK HERB MARINATED LAMB SKEWER - 24</b>	<b>HALLOUMI, COURGETTE &amp; RED PEPPER SKEWER (V)(GF) - 18</b>	

## ADD SOMETHING SPECIAL

**SIZZLING KING PRAWNS IN GARLIC OIL (GF) - 9** • **BRAISED BEEF RIBLETS IN RED WINE GLAZE (GF) - 9** • **TWO FRIED DUCK EGGS, 'NDUJA & CHIMICHURRI (GF) - 8**

### 1. CHOOSE YOUR 1<sup>ST</sup> SIDE

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

### 2. CHOOSE YOUR 2<sup>ND</sup> SIDE

Charred Gem Lettuce, Caesar Garnish (GF Option)  
Charred Tenderstem Broccoli, Sesame & Miso Dressing, Smoked Almonds (V)(N)(GF Option)  
Caprese – Heirloom Tomatoes, Mozzarella, Pesto, Balsamic (V)(GF)  
Baked Mushrooms, Garlic Butter & Cheese (V)(GF)  
Superfood Salad – Quinoa, Edamame Beans, Peas, Kale, Goji Berries, Mint Dressing (VG)  
Crunchy Asian Salad, Vietnamese Dressing (V)

### 3. CHOOSE A SAUCE

Green Peppercorn (GF)  
Diane (GF)  
Garlic Butter (V)(GF)  
Chimichurri (V)(GF)  
Wild Mushroom (GF)  
Café de Paris Butter (GF)

## SIDES

<b>TRUFFLE &amp; PARMESAN</b> <b>FRIES (V)(GF) - 4.5</b>	<b>TATER TOTS - 4.5</b> Truffle Mayo, Parmesan (GF)(V)	<b>CHARRED TENDERSTEM BROCCOLI - 4</b> Sesame & Miso Dressing, Smoked Almonds (V)(N)(GF Option)	<b>BAKED MUSHROOMS - 4</b> Garlic Butter & Cheese (V)(GF)
<b>FRENCH FRIES (V)(GF) - 3.5</b>	<b>JACKET POTATO COOKED</b> <b>OVER COALS - 4</b> Roast Garlic & Parsley Aioli (V)(GF)	<b>CAPRESE SALAD - 4</b> Heirloom Tomatoes, Mozzarella, Pesto, Balsamic (V)(GF)	<b>SUPERFOOD SALAD - 4</b> Quinoa, Edamame Beans, Peas, Kale, Goji Berries, Mint Dressing (VG)
<b>DRIPPING CHIPS (GF) - 4</b>	<b>CHARRED GEM LETTUCE - 3.5</b> Caesar Garnish (GF Option)	<b>CRUNCHY ASIAN SALAD - 3</b> Vietnamese Dressing (VG)	
<b>MACARONI CHEESE - 4</b> Herb Crust (V)			

(V) = VEGETARIAN (VG) = VEGAN (N) = NUTS (GF) = GLUTEN FREE (GF OPTION) = AVAILABLE UPON REQUEST

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 6 or more guests.

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

