



# Sunday Lunch

AT LEILA LILY'S

12PM – 6PM

MAIN COURSE £15 | TWO COURSES £20 | THREE COURSES £25

## STARTERS

### SALT & PEPPER CALAMARI

Roasted Sesame, Soy & Sweet Chilli Sauce

### 'NDUJA SCOTCH EGG

Sweet Honey Mustard Mayonnaise

### PRAWN & CRAYFISH COCKTAIL

Gem Lettuce, Cucumber, Croutons, Marie Rose (GF Option)

### TEMPURA BROCCOLI

Sesame & Miso Dipping Sauce (VG)

### CHICKEN LIVER PÂTÉ

Red Onion Marmalade, Toast (GF Option)

### YAKITORI CHICKEN SKEWERS

Asian Salad, Teriyaki Glaze, Sesame (GF Option)

## SUNDAY ROAST

*All roasts are served with a selection of Seasonal Vegetables, Cauliflower Cheese, Mashed Potatoes, Honey Roast Carrots, Crushed Minted Peas, Garlic & Thyme Roast Potatoes & Yorkshire Pudding*

### SLOW ROASTED RUMP OF BEEF

Braised Shin, Creamed Horseradish  
(GF Option)

### ROAST CHICKEN BREAST

Sage & Onion Stuffing,  
Pigs in Blankets (GF Option)

### SLOW ROASTED RUMP OF LAMB

Lamb Belly Fritter, Mint Salsa  
(GF Option)

### NUT & LENTIL ROAST

Tender Stem Broccoli,  
Wild Mushroom Gravy (VG)

## MAINS

### CHICKEN & CHORIZO SKEWER

French Fries, Shallot & Watercress Salad, Chimichurri (GF)

### PAN-FRIED SEA BASS

Jersey Royal Potatoes, Creamed Peas & Bacon (GF)

### STEAK FRITES

10oz 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

GARLIC BUTTERED BROCCOLI (V)(GF) - 3

CAULIFLOWER CHEESE (V) - 3.5

BRAISED WHITE CABBAGE & BACON (V)(GF) - 3

SAGE & ONION SAUSAGE  
MEAT STUFFING - 2

CLOTTED CREAM MASHED  
POTATOES (GF)(V) - 3.5

## DESSERTS

### RASPBERRY BAKEWELL TART

Clotted Cream Ice Cream, Almond  
(V)(N)

### STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream  
(V)

### STRAWBERRY ETON MESS

Basil Meringue, Yuzu Curd,  
Strawberry Textures (GF)(V)

### "FAIRGROUND STYLE"

#### MINI DOUGHNUTS

Vanilla sugared warm Doughnuts,  
Chocolate Sauce (V)

### A SELECTION OF HOMEMADE

#### ICE CREAMS & SORBETS

Please ask a server for today's flavours

(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.

