

Leila Lily's



Sunday Lunch

AT LEILA LILY'S

1 COURSE £15 • TWO COURSES - £20 • THREE COURSES - £25

APPETISERS

STEAK & CROUTONS

Mibrasa Fired Fillet Steak, Garlic Crouton,
Horseradish Dressed Rocket, Date Pureé,
Dijon Mustard Dressing (GF Option)

SPANISH MUSSELS

Open Fire Baked Mussels, Tomato SuGo,
Capers, Garlic, Chorizo, Almond Crumble,
Saffron Dressing (N) (GF Option)

CAULIFLOWER & PARMESAN CROQUETTES

Black Garlic Aioli, Crispy Sage (V)

THE MAIN EVENT

All Sunday roasts are served with mashed potato, roast potatoes, braised red cabbage, roasted carrots & parsnip,
seasonal greens & a Yorkshire pudding

SLOW ROAST RUMP OF BEEF

Braised Shin of Beef Stuffed
Yorkshire Pudding &
Horseradish Sauce

ROAST BREAST OF CHICKEN

Pigs in Blankets, Sage & Onion Stuffing,
Cranberry Sauce

NUT & MUSHROOM ROAST

Tender Stem Broccoli,
Wild Mushroom Sauce (N)(VG)

EXTRA SIDES

CAULIFLOWER CHEESE - 4 • MASHED POTATO - 3 • PIGS IN BLANKETS - 4
EXTRA YORKSHIRE PUDDING - 3

DESSERTS

PEAR & APPLE CRUMBLE CAKES

Pear & Apple Crumble with Gingerbread,
Crème Anglaise & Apple Crisps

RHUBARB BAKEWELL TART

Pistachio Ice Cream &
Clementine Purée (V) (N)

TRIFLE SUNDAY

Strawberry, Fig & Gin Jelly, Vanilla Custard,
Lemon Sponge Fingers, Orange & Melon Salsa,
Apple Sorbet & Strawberry Ice Cream



(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.