

# LEANDER CLUB MENU

As far as possible we source all our ingredients from the British Isles and, where possible, locally



## LIGHT BITES

<b>Brie and cranberry wontons (V)</b>	5
<b>Deep fried calamari</b> <i>with sweet chilli mayo</i>	4.8
<b>Mini chickory boats (Ve)</b> <i>with goats cheese and figs</i>	4
<b>Halloumi fries (V)</b> <i>with sweet chilli sauce</i>	4.8
<b>Honey glazed chipolatas</b> <i>with mustard mayo</i>	5
<b>Duck spring rolls</b> <i>with hoi sin mayo</i>	5.5

## MAINS

<b>Fish and chips</b>	13.50
<b>Steamed plaice</b> <i>with summer vegetables and tomato consommé</i>	14.50
<b>Pork medallions</b> <i>with asparagus and a lemon caper sauce</i>	13.50
<b>Lamb shank ragu</b> <i>with parpadelle and shaved parmesan</i>	14
<b>Grilled aubergine (Ve)</b> <i>with lentil dahl, courgettes, sesame and almonds</i>	11.50
<b>High protein Poke bowl with peanut dressing (Ve)</b> <i>Add Salmon</i>	11.50 16
<b>Chicken kiev</b> <i>with hispi cabbage, bacon and mushrooms</i>	13

## SIDES

<b>Chorizo mac and cheese</b>	4
<b>Triple cooked chips</b>	3
<b>French fries</b>	3
<b>New potatoes</b>	3
<b>Charred broccoli</b>	3.8
<b>Mixed leaves, cherry tomato and avocado salad</b>	4.5

## SUNDAY ROASTS

Available Sundays between midday and 3pm. In addition to our staple roasts below we offer some specials which change weekly.

<b>Roast beef</b> <i>with all the trimmings</i>	15.50
<b>Roast pork belly</b> <i>with all the trimmings</i>	14.50
<b>Roast chicken</b> <i>with all the trimmings</i>	13.50

## STARTERS

<b>Pea and wild garlic soup (Ve)</b>	6.5
<b>Seared scallops</b> <i>with raisin puree and cauliflower</i>	8.5
<b>Avocado, peas and gherkin salad (Ve)</b> <i>Add crayfish</i>	6 8
<b>Crispy ham hock</b> <i>with celeriac remoulade and apple</i>	7.7
<b>Home dried tomatoes on sourdough toast (Ve)</b>	6.5

## GRILL

<b>8oz Sirloin steak</b> <i>with herb garlic butter, roasted tomato, mushroom and watercress salad</i>	14.5
<b>Minute steak</b> <i>with herb garlic butter, roasted tomato, mushroom and watercress salad</i>	11.5
<b>Grilled Cumberland sausage</b> <i>with mashed potato, greens and onion jus</i>	13.50
<b>Cheeseburger</b> <i>with fries</i>	13
<b>Vegetarian burger (V)</b> <i>with fries</i>	13
<b>Leander club sandwich</b>	11.50

## COLD SANDWICHES

<b>Rare roast beef sandwich</b> <i>with horseradish</i>	7.5
<b>Smoked salmon sandwich</b> <i>with prawn cocktail and avocado</i>	7.5
<b>Chicken Caesar sandwich</b> <i>with baby gem lettuce</i>	7

## DESSERTS

<b>Eton Mess (V)</b>	8
<b>Millionaire shortbread (V)</b> <i>with cookie dough ice cream</i>	8.5
<b>Lemon cheesecake (V)</b> <i>with a blackcurrant sorbet</i>	8
<b>Cheeseboard and crackers (V)</b>	9.50

Here are some important upcoming events at the club (ask your waiter for more information):

**Deck opening party ... 5<sup>th</sup> June**  
**Fine dining summer party – 17<sup>th</sup> June**  
**Quiz night – 24<sup>th</sup> June**  
**All day summer party – 3<sup>rd</sup> July**



# DRINKS LIST



175 ML / 250 ML / BOTTLE

## WHITE

<b>Chenin Blanc, Stormy Cape 2018</b> <i>South Africa (14.5%)</i>	5.5 / 7 / 20
<b>Sauvignon Blanc, Los Tortolitos 2019</b> <i>Chile, (12.5%)</i>	5.75 / 8 / 23
<b>Pinot Grigio, Sartori 2019</b> <i>Italy (12%)</i>	6 / 8.5 / 25
<b>Viognier 2019</b> <i>Pays d'oc (13%)</i>	6.5 / 9.5 / 27
<b>Estate Chardonnay, De Martino 2019</b> <i>Chile (13%)</i>	7.5 / 10.5 / 29
<b>Pfaffl, Gruner Veltliner 2019</b> <i>Austria (12.5%)</i>	8.8 / 12.5 / 35
<b>Yealands, Sauvignon Blanc 2019</b> <i>New Zealand (13%)</i>	9.8 / 14 / 38
<b>Chablis</b> <i>France (12.5%)</i>	13.5 / 19.5 / 47
<b>Sancerre, Domaine Franck Millet</b> <i>France (12.5%)</i>	13.8 / 20.5 / 50

## ROSE

<b><i>Il Sospiro Pinot Blush</i></b> <i>Italy (12%)</i>	5.9 / 8.8 / 25
<b>Mon Rose de Mont rose 2016, IGP Cotes de Thongue</b> <i>France (12.5%)</i>	5.75 / 7.5 / 25

## SPARKLING

<b>Digby Fine English 'Leander Pink' Non-Vintage</b>	8.5 / 41.90
<b>Digby Fine English 2010 Non-Vintage Brut</b>	42.75
<b>Digby Fine English 2010 Vintage Reserve Brut</b>	48
<b>Prosecco Brut, Quadri Italy (11%)</b>	9 / 31.70

## RED

<b>Merlot, Lanya 2019</b> <i>Chile, Central Valley (12%)</i>	5 / 8 / 20.95
<b>Shiraz, Stormy Cape 2019</b> <i>South Africa (13.5%)</i>	5.5 / 8 / 21.25
<b>Vinamar Pinot Noir</b> <i>Mendoza, Argentina (13.5%)</i>	6 / 8 / 24
<b>Chianti, Castelliani 2018</b> <i>Italy (12%)</i>	6.8 / 8.8 / 27.50
<b>Carmenere, Falernia 2018</b> <i>Chile (14%)</i>	7 / 9 / 32
<b>Malbec, Estacion 1883 2018</b> <i>Argentina (14%)</i>	7.5 / 9.5 / 35
<b>Cote du Rhone</b> <i>France (12.5%)</i>	9.8 / 14 / 38
<b>Haut Medoc</b> <i>France (12.5%)</i>	10.5 / 15.5 / 42

## DRAFT BEERS

<b>Guinness</b>	3.25 / 5.45
<b>Moretti</b>	3.20 / 5.75
<b>Camden IPA</b>	3 / 5.6
<b>Sweeney's Best</b>	2.75 / 4.85

## COCKTAIL LIST

Please ask your server for our cocktail list. We will gradually add more and more cocktails to the menu. We start off with the Leander classics: STAR, ARROW and PINK HIPPO.

