

# LEANDER CLUB MENU

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



## LIGHT BITES AND SHARERS

<b>Brie and cranberry wontons (V)</b>	5
<b>Baked camembert to share</b> <i>Served with ciabatta loaf and chutney</i>	12
<b>Tear and share garlic and mozzarella ciabatta (V)</b> <i>Garlic sharing loaf topped with melted mozzarella</i>	9.5
<b>Halloumi fries (V)</b> <i>with sweet chilli sauce</i>	4.8
<b>Crispy whitebait</b> <i>Served with chilli and lemon mayonnaise</i>	6.5
<b>Dirty fries</b> <i>Fries topped with crispy bacon, spring onions, barbecue sauce cheddar and mozzarella</i>	6.5

## MAINS

<b>Fish n chips</b> <i>Panko breaded hake with triple cooked chips, warm tartare sauce and crushed peas</i>	17
<b>Nasi Goreng</b> <i>Indonesian style egg fried rice with crispy pork belly and fried egg</i>	18
<b>Pan seared Asian style sea bass</b> <i>With wasabi crushed potatoes</i>	17
<b>Braised beef shin bubble and squeak</b> <i>Classic bubble and squeak with braised beef shin, maple glazed bacon, wholegrain mustard sauce and fried egg</i>	14
<b>Grilled smoked aubergine (Ve)</b> <i>Served with garlic mashed potatoes, charred hispi cabbage</i>	13.50

## SIDES

<b>Crispy cauliflower wings</b>	4
<b>Triple cooked chips or French fries</b>	4
<b>Deep fried pickles</b>	4
<b>Crispy fried new potatoes</b>	4
<b>Charred barbecue hispi cabbage or balsamic roasted carrots</b>	4
<b>House mixed salad</b>	4

## SUNDAY ROASTS

Available Sundays between midday and 2:30pm. In addition to our staple roasts below we offer some specials which change weekly.

<b>Roast beef</b> <i>with all the trimmings</i>	16.50
<b>Roast pork belly</b> <i>with all the trimmings</i>	16.50
<b>Roast chicken</b> <i>with all the trimmings</i>	16.50

## STARTERS

<b>Homemade soup of the day (VE)</b> <i>Served with crusty bread</i>	6.5
<b>Traditional Caesar salad (main or starter)</b> <i>Add grilled chicken or smoked salmon £5.00</i>	6/8
<b>Homemade scotch egg</b> <i>Panko crumbed scotch egg served with piccalilli</i>	8
<b>Maple glazed ham hock torchon</b> <i>Served with chilli jam and crostini</i>	7
<b>Torched mackerel</b> <i>Blow torched mackerel fillet served with lime, coriander and tomato ceviche</i>	8

## GRILL

<b>10oz Ribeye steak</b> <i>with chimichurri, roasted tomato, mushroom and triple cooked chips</i>	26
<b>10 oz Pan roasted brined pork chop</b> <i>with sauteed green beans, roasted cherry tomatoes and pickled apples</i>	16.5
<b>Homemade beef burger</b> <i>Topped with maple glazed streaky bacon, dill pickles, smoked cheddar, fries and slaw</i>	16.5
<b>Moving mountains vegan burger (VE)</b> <i>served with dill pickle, hummus, fries and vegan slaw</i>	16.5

## SPECIALITY SANDWICHES

<b>Leander club sandwich</b> <i>Triple layered toasted chicken, bacon, lettuce and tomato served with fries</i>	12
<b>Rare roast beef sandwich</b> <i>with horseradish</i>	9
<b>Smoked salmon sandwich</b> <i>Smoked salmon with cream cheese</i>	9
<b>Cuban toasted sandwich</b> <i>Roast pork, smoked ham, smoked cheddar, dill pickle and mustard served with fries</i>	12
<b>BLT</b> <i>Triple layered toasted bacon, lettuce and tomato served with fries</i>	12

## DESSERTS

<b>Chocolate cremeaux (V)</b> <i>with popcorn ice cream and caramelized banana</i>	8
<b>Apple crumb cake (V)</b> <i>with buttermilk ice cream and spiced rum caramel</i>	8.5
<b>Irish cream parfait (V)</b> <i>with honeycomb and mocha syrup</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):

**13<sup>th</sup> November – Annual Dinner**

**11<sup>th</sup> December – Bavarian Beer Festival**



# 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 2020</b> <i>Chile, (12.5%)</i>	5.75 / 8 / 23
<b>Pinot Grigio, Sartori 2020</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>Il Sospiro Pinot Blush</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.

