

MENU



LIGHT BITES AND STARTERS

Soup of the day	7.5	Roasted globe artichoke, tomato bruschetta and pepper vinaigrette	9
Pork rilette with caramelised apples	9	Salt cod scotched eggs, pea purée and crispy pancetta	9.5
Smoked duck niçoise salad with sesame dressing	9 / 14	Phuket mussels with fresh coriander and a crusty roll	11 / 25

MAIN COURSES

Maple and chili roasted butternut squash with quinoa and tabbouleh	16	Bubble and squeak wilted spinach, poached egg and hollandaise sauce	17
Leander cheeseburger, pickles, burger sauce, coleslaw, beer battered onion rings and fries	18.5	Classic fish and chips, crushed minted peas, torched lemon and homemade tartar sauce	18.5
Seafood linguine, samphire and cream saffron sauce	22	Grilled sirloin steak, caramelised onion purée, house salad and truffle parmesan fries	26

SHARING PLATTERS

Charcuterie board of sliced meats, artichokes, sundried tomatoes, hummus, breadsticks and cornichons	20
Oven-baked garlic and thyme camembert with focaccia	15

MENU



SIDES

House mixed salad	4	Chunky chips or French fries	4.5
Garlic buttered green beans	4.5	Herb roasted new potatoes	4.5

DESSERTS

Bailey's crème brûlée, hazelnut shortbread and bitter chocolate sorbet	9.5	Spiced pear and apple upside down cake served with vanilla custard or ice cream	9.5
Lemon cheesecake and toasted meringue with blueberry coconut compôte	9.5	English and French cheese plate with chutney, grapes and celery	9.5
Choice of ice creams and sorbets	5		

SANDWICHES *LUNCHTIME ONLY*

Mediterranean vegetables with halloumi and pesto mayo	11	Prawn cocktail, baby gem, cucumber and red pepper	12.5
BLT (<i>not ciabatta</i>)	13	Smoked salmon, lemon mayo, red onion and capers	13.5
Salt beef, roasted red onion jam	14.5	Club sandwich (<i>not ciabatta</i>)	14.5

*We source most of our ingredients from the British Isles and locally.
Please let us know if you have any dietary requirements or allergies.*