

Leftbank Dinner Menu

Snacks

Smoky aubergine dip, *crisp focaccia* (ve) £3.50

Kefalonian olives, *chilli & garlic* (ve) (gf) £3.50

Crusty bread, *salted butter* (v) £2.50

Starters

Homemade Soup, *crusty bread* (ve) (*Please see blackboard*) £7.00

Stone baked prawn skewer, *Sriracha mayo*, *grilled bruschetta* £9.25

Asparagus & burrata, *gremolata dressing & crostini* (v) £8.50

Homemade Scotch egg, *tomato chutney & watercress* £8.75

Mezze plate, *hummus, pitta, prosciutto, falafel, rose harissa peppers & onions* £8.75

Beetroot panzanella salad (ve) £7.75

Mains

All served with your choice of two sides

Robata grilled

½ rotisserie chicken, *smoked garlic aioli* £17.00 (gf)

Spice rubbed pork chop, *Leftbank bbq sauce* £17.75 (gf)

Lamb neck fillet, *rosemary & shallot jus* £22.50 (gf)

T-bone steak, *bearnaise or green peppercorn sauce* £32.00 (gf)

Hanger steak, *bearnaise or green peppercorn sauce* £18.75 (gf)

Fish

Today's market fish, (*please see blackboard*)

Whole baked sea bass, *red onion, lime & chilli salsa* £19.00 (gf)

Fisherman's pie, *cod, salmon & prawns* £16.50

Vegetarian

Soy-ginger broth & udon noodles, *grilled tofu, shitake & bok choy* (ve) £15.95

Cauliflower steak, *charred sprouting broccoli, kale & walnut pesto* (ve) (gf) £15.95

Kitchen Favourites

Stone baked pizza

Margarita, *tomato, oregano & mozzarella* (v) £16.00

Pepperoni, *ham & mozzarella* £16.50

Goats cheese, *red pepper & caper* (v) £16.50

Chef's pasta, (*please see blackboard*) (v) £14.95

Beer battered fish, *tartare sauce* £16.75

Beef Burger, *relish, rustic bun* £16.50

Grilled chicken burger, *melting onions, spicy aioli* £16.50

All served with a choice of leafy salad or big chips

Sides £3.75

Big chips (v)
Mushy peas (v) (gf)
New potatoes, *parsley & shallot butter* (v) (gf)
Summer Slaw (v)
Buttered greens (v) (gf)
Charred sprouting broccoli, *lemon & chilli* (ve) (gf)
Leafy salad, *aged balsamic dressing* (ve) (gf)

Desserts £6.95

Crumble of the day (v)
Strawberry & cream panna cotta (gf)
Chocolate tart, *raspberry sorbet* (ve)
Salted caramel sundae, *popcorn crumble* (v)
Lemon meringue pie (v)
Selection of sorbets, *mango, raspberry and lemon* (ve) (gf)
Selection of ice creams & sauces (gf)
double chocolate (v), *very vanilla* (v) and *strawberry* (v) with *chocolate sauce* (v), *berry coulis* (ve) or *salted caramel sauce* (v)

Artisan cheese, *chutney, grapes & biscuits* £8.95

Please note a discretionary service charge of 10% will be added to your bill when items are consumed in the Restaurant or on the Restaurant Terrace. 100% of all gratuities are passed directly to the team members, which are supplementary to their salaries.

(v) Denotes suitable for vegetarians; **(ve)** denotes suitable for vegans; gluten free bread is available on request; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten' denoted by **(gf)**. However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist.