

## **Leftbank Saturday and Sunday Lunch**

£25 for two courses or £32 for 3 courses

### **Starters**

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

Rose harissa & chicken terrine, *mango salsa, coriander cress*

Smoked salmon, *avocado & cucumber salad, soda bread*

Buffalo mozzarella, *heirloom tomatoes & basil* (v) (gf)

Classic prawn cocktail (gf)

Asparagus, *soft boiled egg & new potato salad* (v) (gf)

Salad of grilled oyster mushrooms, *orzo pasta, basil & lemon* (ve)

### **Roasts**

*Leftbank family style*

Half roast chicken, *creamed shallot & gravy* (gf)

Slow roast beef rib, *red wine gravy* (gf)

Whole baked sea bass, *aioli & lemon* (gf)

Vegetable nut roast, *thyme gravy* (ve) (gf)

*All served with, roast potatoes (gf), cauliflower cheese, braised red cabbage (gf), roast carrots & parsnips (gf), buttered greens (gf), Yorkshire puddings*

### **Or... mains with a choice of two sides**

Robata grilled pork chop, *Granny smith puree, chilli tamarind jus* (gf)

Beer battered fish, *tartare sauce*

Today's market fish, (please see blackboard)

Chef's pasta, (please see blackboard) (v)

### **Sides**

Big chips (v)

Mushy peas (v) (gf)

Roast potatoes (ve) (gf)

Cauliflower cheese (v)

Braised red cabbage (ve) (gf)

Roast carrots & parsnips (ve) (gf)

Buttered Greens (v) (gf)

Leafy salad, *aged balsamic dressing* (ve) (gf)

### **Desserts**

Crumble (v) or pie of the day (v)

Chocolate tart, *raspberry sorbet* (ve)

Raspberry & almond trifle (v)

Eton mess (v) (gf)

Chocolate fudge sundae, *Tonka bean sauce* (v) (gf)

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*

## **Homemade Confectionery Bowl** £5.00 for 2 people

Chocolate truffles (v)

Coconut ice (v)

Salted caramel fudge (v)

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.