

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)
Dingley Dell pork shoulder, crackling & gravy (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

Beer battered fish, big chips, mushy peas & tartare sauce
Today's market fish, (please see blackboard or ask your waiter)
Chef's pasta, leafy salad (please see blackboard or ask your waiter) (v)
Whole baked sea bass, greens, new potatoes, aioli & lemon (gf)

Sides £3.75

Big chips (v)
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.