

Leo's

Restaurant & Bar

Set Menu

3 courses £35.00 per person

STARTERS

Potato and rosemary soup, sherry vinegar crème fraiche,
sourdough croutons (v) 651kcal

Pressed venison and pancetta terrine, green peppercorns,
pickled carrot, toasted brioche 498kcal

Beetroot tartare, dill yoghurt, rye toast,
juniper and tarragon dressing (pb) 308kcal

MAINS

Lemon and thyme marinated grilled chicken breast,
roast portabella mushroom & tomato, thick cut chips, watercress 1085kcal

Grilled fillet of hake, salsa verde, roast portabella mushroom
& tomato, thick cut chips, watercress 849kcal

Ricotta and roasted walnut rigatoni, baby spinach,
garlic and thyme olive oil (v) 989kcal

Mushroom, spinach and truffle suet pudding,
roasted butternut, red wine jus (pb) 753kcal

DESSERT

White chocolate and raspberry roulade,
Chantilly cream (gf) 498kcal

Caramel cookie pie, caramelised banana,
butterscotch sauce, salted vanilla ice cream (pb) 499kcal

Selection of artisan ice creams & sorbets 573kcal

Prices include VAT at the current rate. Food allergies; please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. (v) suitable for vegetarians, (pb) suitable for vegans, (gf) gluten free. Please ask your server for more details. Adults need approximately 2000kcal a day. A discretionary 12.5% service charge will be applied to your bill.



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