

THE

• Lordleaze •

HOTEL • RESTAURANT

December
Dinner Menu
6-9pm

Bread & Olives, Olive Oil & Balsamic, Butter	for 2: £6.50	for 1: £3.50
Starters		
Antipasti: Cured Meats, Olives, Feta Stuffed Pepper, Bread Roll	for 2: £19.95	for 1: £10.50
Wild Mushroom Soup, Parmesan Beignets, Bread Roll		£7.95
Pressed Ham Hock, Celeriac Remoulade, Toast		£8.50
Lobster Mac & Cheese, Avocado Salad, Crostini		£10.50
Cauliflower Pakora, Cucumber Raita		£8.00
Main Courses		
Roast Turkey Crown, Chipolatas, Cranberry Stuffing, Root Vegetables, Roast Potatoes, Gravy		£19.50
Slow Roast Belly of Pork, Celeriac Puree, Crackling, Stem Broccoli, Roast Potatoes, Cider Jus		£19.50
Fresh Fillet of Sea Bass, Spinach, Herb Crushed Baby Potatoes, Champagne Prawn Cream Sauce		£22.00
Polenta & Ratatouille Lasagna, Buttered Kale, Roast Potatoes		£16.50
Pub Classics		
Char-Grilled 8oz Rump Steak, Garlic Butter, Mushrooms, Tomato, Chips		£22.00
Thai Green Curry either Chicken or Vegetable, Rice, Naan Bread		£16.00
Fresh Cod in Perrys Cider Batter, Chips, Tartar Sauce, Peas, Salad		£16.50
House Cheeseburger, Coleslaw, Salad, Onion Rings, Red Onion Chutney, Chips		£15.00
	Add Pulled Pork: £2.50	Add Bacon: £1.50
Chef's Vegetarian Bean Burger, Coleslaw, Salad, Onion Rings, Tomato Chutney, Chips		£15.00
Sides		
Halloumi Fries, Sweet Chili Sauce		£6.50
Buttered New Potatoes / Sauté Potatoes / Seasoned Chips		£3.95
Mixed Salad / Charred Broccoli & Toasted Almonds / Medley of Steamed Vegetables		£3.95

Allergen Aware: Please make us aware of any allergies and please discuss with us

Gratuities are at your discretion and are shared in full between the whole team

Puddings £8.50

Warm Christmas Pudding, Brandy Sauce & Brandy Butter

Baileys Cheesecake, Vanilla Ice Cream

Steamed Banana & Toffee Pudding, Custard

Ferrero Rocher Chocolate Torte, Clotted Cream

Cheese, 3 West Country Cheeses of your choice served with Crackers & Chutney £11.95

Additional Cheeses £2.95

Cotswold Brie – mild and creamy brie from Cornwall

Barbers Vintage Reserve – aged Somerset Cheddar

Cornish Yarg – buttery hard cheese with a nettle leaf rind

Devon Blue – sweet and crumbly blue cheese from Totnes

Stilton – not West Country but excellent Tuxford & Tebbutt blue cheese

Ice Cream & Sorbets price per scoop £3.50

Ice Creams: Chocolate, Vanilla, Mint Chocolate Chip, Salted Caramel, Strawberry, Honeycomb

Sorbets: Passion Fruit, Mango, Lemon, Raspberry

Port Tawny £4.95 / Ruby £3.95 / LBV £6.50

Pedro Ximenez £3.50

Fresh Ground Coffee: Americano, Late, Cappuccino, Espresso £3.25

Pot of Tea: English Breakfast, Earl Grey, Mint, Chamomile, Green, Fruit £2.95

Irish Coffee £7.95

Espresso Martini £10.50

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