

BEERS, LAGERS & CIDERS

Aspall Cyder Atlantic Pale Ale Madri Corona	Half	£2.80 £2.80 £2.90	Pint	£5.40 £5.60 £5.80 £4.70
Peroni				£4.90
Coors Light				£4.50
Guinness				£6.00
Doombar				£5.30
Rekorderlig Strawb Rekorderlig Wild B	oerry δ	k Lime		£5.30
Rekorderlig Wild B	erries			£5.30

SPIRITS

Smirnoff
Captain Morgan's Spiced Rum
Captain Morgan's Spiced Rum Captain Morgan's Dark Rum
Bacardi
Malibu
Tia Maria
Disaronno
Baileys
Cointreau
Cognac Archers
Archers

GIN

Gordon's
Gordon's Pink
Tanqueray Tanqueray Sevilla
Tanqueraý Sevilla
Bombay Saphire Hendricks
Scout and Sage

WHISKEY

Jack Daniels
Jamesons
Southern Comfort
Famous Grouse
Glenmorangie
Glenfiddich
Talisker

SO	FT	DR	INKS

Energy Drink Pepsi/Pepsi Max Cola Diet Cola Lemonade	£3.30 £1.20 £3.30 £3.50 £2.50 £3.60 £3.30 £3.50 £3.20 £3.20 £3.50 £3.50 £3.50
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MIXERS

Cola	£1.00
Diet Cola	£1.00
Lemonade	£1.00
FeverTree Tonic	£3.30
FeverTree Slimline	£3.30
Cranberry Juice	£2.80
Cranberry Juice Pineapple Juice	£2.80
Soda	£1.00
Orange Juice	£2.80

£4.00 £4.30 £4.20 £4.00 £4.80 £5.70 £5.50

£4.00 £4.00

£4.00 £4.00 £4.00

£4.30 £3.90 £4.40 £4.30 £4.20 £4.00

£3.90 £3.90 £4.80 £4.80 £4.80 £4.80 £4.80 £4.80



$C \ O \ C \ K \ T \ A \ I \ L \ S$



SINGAPORE SLING

Gin, Cherry Brandy, Lemon Juice & Lemonade £11.00

NEGRONI Gin, Vermouth & Campari

£11.95









JACK & GINGER BEER Jack Daniels Honey Whiskey mixed with ginger beer and lime juice

£7.50



LEIGH PARK LYNCH

LEMONADE

Jack Daniels Honey Whiskey mixed with triple sec & lemon juice topped with lemonade



£8.50



Homemade Soup of the Day (v/ve/gfo/df) Served with freshly baked bread	£7.00
Salt and Chilli Pepper Squid (df) Chilli, garlic, spring onions and aioli	£9.00
Soft Shell Crab Tacos (df) Soft taco, crispy crab, lettuce, chilli, garlic and coriander mayonnaise	£9.50
Arancini (v/gf) Homemade Arancini with basil pesto	£8.00
Korean BBQ Baby Back Ribs (df/gf) 1/2 Rack of ribs served with homemade slaw	£9.50
Goats Cheese Mousse (v/gfo) Goats cheese mousse, beetroot, sunblushed tomato and toasted pine nuts with melba toast	£8.50
Prawn and Crayfish Tian (df/gf) King prawn and crayfish, avocado, mixed leaves with a Bloody Mary dressing	£9.00

All dishes are subject to change and availability

v) = vegetarian | (ve) = vegan | (gf) = gluten free | (gfo) = gluten free option | (vo) = vegetarian option | (veo) = vegan Option | (dfo) = dairy free option | (df) = dairy free

Allergens: Please let your server know if you have any allergies or dietary requirements. Food in our restaurant is prepared in an area where the 14 allergens are present and therefore cannot guarantee any of our dishes are 100% free_of allergens.



The

M A I N C O U R S E

MAIN COURSE **Bacon Cheeseburger** £18.00 Ground rump steak, mature cheddar cheese, smoked bacon, salad, dill pickle, seeded bun, homemade burger sauce. Served with skin on fries and homemade slaw £19.00 Fish and Chips (gf) Cider battered prime day boat cod fillet, thick cut chips, mushy peas, curry sauce and homemade tartare sauce Pan Roasted Rump of Lamb(gf) £24.00 Pan roasted rump of welsh lamb served medium rare, dauphinois potatoes, seasonal vegetables and pea purée. **Chicken Milanaise** £18.50 Breaded chicken breast, garlic green beans, cherry tomatoes & Parmesan cheese. Served with skin-on fries. Chicken Bacon Avocado / Hot Smoked Salmon Salad (df/gf) £16.00 Chargrilled chicken and crispy bacon **OR** Cold hot smoked salmon with sliced avocado, mixed salad and homemade honey mustard dressing £24.00 Pan Fried Calf's Liver (gf) Buttered mashed potatoes, smoked bacon, seasonal vegetables, crispy shallots and caramelised onion gravy Sirloin / Ribeye Steak (df/gf) £27.50 / £29.50 All our steaks are dry aged in Himalayan Salt for a Minimum of 28 days Chargrilled 8oz Sirloin or Ribeye Steak, confit garlic, roasted shallots, cherry tomatoes & Thick Cut Chips Vegan Pie (v/ve/gf) £19.00 Chestnut mushroom, squash and spinach pie, mashed potato, seasonal vegetables and gravy Fish Special of the Day (gf) £ Please ask your waiter/waitress for todays choice and price on request Chef's Choice Risotto(v/gf) £16.00 SIDE DISHES £4.50 SAUCES£4.00 Mixed House Salad (v,ve,gf) **Peppercorn Sauce** Skin on Fries (v,ve,gf) **Blue Cheese Sauce Skin on Thick Cut Chips** (v,ve,gf) Mashed Potato (v,gf) Buttered Green Beans (v,ve,gf) Buttered Tenderstem Broccoli (v,ve,gf) Cider Battered Onion Rings (v,ve,gf)

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Freshly Baked Bread Rolls (v,ve,gfo)

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WINE LIST

WHITE WINE

Blass Chardonnay-Semillion Australia Flavoursome notes of stonefruits . Medium bodied cha	175ml - £5.95 ardonnay	250ml - £7.75	£22.45
Finca Ramon Sauvignon Blanc Chile Bright yellow colour, nose with hints of white flowers, so character, well balanced, lingering fruity finish.	175ml - £6.45 cents of fresh tropica		£23.45
La Lancelotta Gavi Italy Fresh citrus & stone fruit aromas, with lightly floral note characters balanced by hints of apricot, white spice & d	crisp lemon acidity or	the finish.	£27.50
Rongopai Sauvignon Blanc New Zealand Fruit driven with refreshing apple & melon notes. There with a fine structure and a pleasantly long spicy finish.	e is a nice juicy weight	to this wine	£32.45
Blass Reserve Chardonnay Semillion Australia The Blass reserve Chardonnay-Semillion has fresh hints of melon & pear.	citrus aromatics wit	h varietal	£23.45
Olivier Tricon Chablis France This is benchmark chablis, with crisp, citrus overtones a	and a mineral finish.		£44.95
D'Avento Pinot Grigio Italy Fine nose showing pineapple, gooseberry and white m pineapple. Crispy and refreshing, with a harmonic balar	175ml - £6.55 ushroom. Aromas of	lemon and	£24.95

ROSÉ WINE

sparkling. Aroma's of strawberry, watermelon and a touch of mint.

 Ca'Del Lago Pinot Grigio Rosé Italy
 175ml - £6.45
 250ml - £8.40
 £23.95

 Medium dry with delicious peach and strawberry flavours, this fashionable combination of colour and grape is a good choice for many wine lists
 £25.95

 Yellow Rock Zinfandel Rosé USA
 175ml - £6.70
 250ml - £8.90
 £25.45

 Fresh nose of raspberry and strawberry. On the palate juicy, yet elegant and refreshingly
 £25.45

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WINE LIST

RED WINE

Concha y Toro Cabernet Sauvignon Chile Packed with rich blackcurrant and red berry flavours, r own or with red meats or mature cheese.		250ml - £7.95 Great on its	£22.45
Mark West Pinot Noir California Our Pinot Noir offers delightful aromas of black cherr body with soft tannis, this wine pairs perfectly with sa	y, strawberry & plumb Imon and pork.	. Medium in	£26.95
Solar Viejo Rioja Crianza Spain Relatively full on the nose, with the opening aromas of the entry is smooth, with well integrated tannins.	f vanilla & cinnamon. (On the palate,	£24.95
Monologo Rioja Spain This modern style rioja possesses aromas of ripe frui coconut & cinnamon. Complex & delicious, this wine			£34.95
Blass Shiraz Australia This soft-medium bodied Shiraz has aromas of fresh spice. Perfectly balanced with red berry flavours, sub	berries with underlying		£24.95
Petirrojo Merlot Chile Bright ruby red in colour & is rich in ripe red fruit & not & moist earth. Light to medium in body, with smooth		250ml - £8.50 d <i>mushrooms</i>	£24.95
Trivento Malbec Italy This Italian Malbec boasts dark red colours with a spic	cy aroma and rich berr	y flavours.	£24.95

CHAMPAGNE & SPARKLING WINE

Italia Prosecco Italy Pale green with lemon hues. Hints of apple and peach on the nose. Light and citrus notes - this wine is dry, soft and creamy.	200ml - £8.75 I deli ate with	£29.95
Chio Rosé Spumante Italy Lightly delicate pink Italian sparkling wine with soft summer berry hints and re smooth bubbles.	efreshing	£26.45
Comtesse De Genlis Brut Champagne France Fresh aromas mixed with characteristic sweet, doughy overtone, which are k richer fruit, peach skin characters and classic baked biscuit flavours with a cri finsh.		£55.00
Comtesse De Genlis Rosé Champagne France Fripe strawberry and vanilla flavours, enhanced by classic baked biscuit chara and a crisp finish.	acteristics	£60.95



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AFTER-DINNER D R I N K S \mathfrak{G} D E S S E R T S

COFFEE LIQUEURS

Irish	£7.5
Calypso	£7.C
Gaélic	£7.C
Russian	£7.C
Sevilla	£7.C
Brandy	£7.5
Baileys	£7.C

TEA & COFFEE

Americano
Latte
Cappuccino Flat White
Hot Chocolate
Теа
Fruit Teas

BAILEYS

Served Over Ice £4 00

PORT

Perfect to accompany a cheese board! £4.00

BRANDY

The Night Cap We All Need £4.00



£7.50		
£7.00	DESSERT	
£7.00 £7.00 £7.00 £7.50 £7.00 £7.00	Crème Brûlée (v/gfo) Tanka bean Crème Brûlée with homemade shortbread	£8.50
	Pistachio Cheesecake Pistachio cheesecake, biscoff crumb, chopped pistachios	£8.50
£2.75 £3.50 £3.50 £3.50 £3.50 £2.75 £3.50	Selection of luxury Ice Cream (v/gf/dfo) Honeycomb salted caramel, vanilla bean, strawberry and chocolate	£7.00
	Peanut Butter Parfait Iced peanut butter parfait with caramelised bananas, chocolate sauce & toasted almonds	£8.50
	Sticky Toffee Pudding Homemade sticky toffee pudding, toffee sauc with ice cream or crème anglaise	£8.00 e
	Cheese Board A selection of British cheeses, served with biscuits	£9.50

Bailey's Panna Cotta With summer berries compote



£8.00





THANK YOU FOR CHOOSING TO DINE WITH US.

WE HOPE YOU HAVE ENJOYED YOUR

EVENING.

WE WOULD LOVE TO KNOW YOUR THOUGHTS.

WWW.TRIPADVISOR/LEIGHPARKHOTEL.CO.UK LEAVE US A GOOGLE REVIEW TOO!

MAKE SURE YOU FOLLOW US TO KEEP UP TO DATE WITH ALL OUR LATEST OFFERS AND EVENTS!

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LEIGH PARK

B A R M E N U

SERVED BETWEEN 12PM - 9PM

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SERVED BETWEEN ICHES SERVED BETWEEN 12PM - 5PM

Toasted Club Sandwich Chicken, bacon, baby gem, vine tomato and mayonnaise	£10.50
Maple Mustard Ham Cooked in house, glazed with maple sauce & wholegrain mustard, salad & mustard mayonnaise	£9.50
B.L.T (gfo) Crispy smoked bacon, baby gem lettuce, vine tomatoes with basil pesto mayonnaise	£9.00
Cheddar (gfo) Mature cheddar, baby gem lettuce, vine tomatoes and option of red onion marmalade	£9.00
Prawn & Crayfish (gfo) King prawns, crayfish tails, baby gem lettuce, vine tomatoes with marie rose sauce	£10.50
All sandwiches are served with skin on fries and homemade slaw	
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