

A la Carte Menu

STARTERS

Soup of the Day £4.50
Salmon & basil fishcakes with tomato salsa & aioli £5.75/£9.95 (main)
Gravadlax with a cucumber & dill dressing £5.95
Deep fried brie with orange & cranberry sauce £5.75
Prawn & crayfish cocktail £5.95
Ham hock hash £5.75
Crispy duck & orange salad £5.95

MAIN COURSES

served with a selection of fresh vegetables and new potatoes

Honey glazed duck breast served with parsnips £12.95
Slow cooked belly of pork with cooked apple & a cidar & apple sauce £10.95
Natural smoked haddock served with asparagus & butter sauce £10.95
Wild boar sausages with mashed potatoes & red wine jus £10.95
Beer battered fish of the day served with homemade chunky chips & peas £10.95
Chicken legs off the bone stuffed with black pudding on a bed of roasted vegetables £10.95
Rib-eye steak, tomatoes, mushrooms & garlic butter & homemade chunky chips £14.50
Goats cheese & red onion marmalade tart with mixed leaf £7.95

Side Orders £2.50

Vegetables of the day
Homemade chunky chips
Creamy mash
Mustard mash
Cheesy mash
House Salad

All our dishes are prepared with the finest fresh local ingredients.

As and where possible, our food is from sustainable sources & organic, using in season products & most importantly from local suppliers for freshness & local support. Should you have any special requirements, please speak to a member of staff. Please note: some dishes may contain nuts. The Leather Bottle reserves the right to alter details on this website including food menus.