

Leicester's

— RESTAURANT —

Autumn Menu 2021

Starters

- Ⓟ Salt baked celeriac, pecorino, hazelnut, crispy kale.
- * Breaded ham hock, apple, celeriac and mustard slaw, burnt apple puree.
 - * Pan fried scallops, black pudding, cauliflower, apple, PX caramel.
 - * Pan roast quail, salsify, pickled blackberry, roast shallot, bread sauce.
- Ⓟ Pumpkin veloute, toasted pumpkin seeds, feta, walnut, sage pesto.
- * Blowtorched mackerel, dill emulsion, buttermilk sauce split with nasturtium oil, pickled shallot rings.

Mains

- * 10 oz Dry aged Welsh sirloin steak, bone marrow and red wine sauce, triple cooked chips, mushroom stuffed thyme scented onion.
- * Coffee crusted venison, roast carrot and parsnip, parsnip puree, salted blackberries, potato and horseradish souffle, red currant jus.
- Ⓟ Confit crapaudine beetroot, thyme crusted goats cheese, puffed quinoa, apple and beetroot puree, crispy kale, sheep cheese sauce.
- * Honey glazed chicken, celeriac puree, roast celeriac, hen of the woods mushroom, whisky jus.
 - * Pan fried hake, curry veloute, mussels, potato, samphire.

Desserts

- * Chocolate nemesis, caramelised banana, miso caramel, peanut butter ice cream.
 - * Apple crumble, vanilla ice cream.
 - * Chef's selection of cheese, truffle honey, crackers.
 - * Pecan pie, apple and calvados sorbet.
- * Citrus posset, blackberry curd, white chocolate, meringue.

IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS PLEASE LET A MEMBER OF STAFF KNOW

