



LEEZ PRIORY

SAMPLE DINNER MENU

TO START

Scallops with Chorizo and Cauliflower

Pan Fried Scallops served with a smooth Cauliflower puree, Roasted Cauliflower florets and Chorizo (Gf)

£8.50

Roasted Pork Belly with Green Apple Puree, Purple Sprouting Broccoli

Slow cooked Belly with crispy skin, served with apple, purple sprouting broccoli and an apple crisp

£6.50

Wild Mushroom Soup

Wild Mushrooms roasted with Thyme and Garlic, finished with Tarragon Oil, crispy Mushrooms and warm homemade bread

£5.50

Pan Fried Quail Breast

Served with Roasted Sweetcorn, Oyster Mushroom, Salsa Verde and Micro Herb Salad

£7.00

Butternut Squash with Quinoa, Beetroot and Pomegranate

Warm Quinoa Salad with Butternut Squash, Beetroot and Pomegranate Dressing (Vg,Gf)

£6.50

MAIN COURSE

Spiced Duck Breast

cooked pink with Star anise, cumin and a honey glaze, Roasted Bok Choy, Potato Anna, Aromatic Duck Sauce

£18.50

Corn-Fed Chicken Breast

Served with Truffle Pomme Puree, Mixed Wild Mushrooms, Leeks, Truffle and Cream Sauce (Gf)

£17.50

Please note - If anyone in your party has any dietary requirement or allergies, please inform us when booking or placing your order.



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Pan-fried Hake

with Roasted New Potatoes, Kale , Grilled Leeks, samphire, dill and a Crab Sauce

£17.50

Roasted Cauliflower Steak

Served with a Ratatouille, Salsa Verde and Olive oil mash (Vg,Gf)

£14.00

30 Day Aged Rib-Eye of Beef

Roasted Rib eye steak with a Roast Portobello Mushroom, Roasted Cherry tomatoes on the vine, Watercress, Triple Cooked Chips and Homemade Béarnaise or Peppercorn sauce

£25.50

DESSERT

Caramel Chocolate Delice

Layers of Salted Caramel and dark chocolate with a white chocolate mousse

£5.50

Winter Berry and Pistachio Clafoutis

Individual baked with a Winter berry and Pistachio filling , served with Pistachio Ice Cream

£5.50

Spiced Caramelised Pineapple Tarte Tatin

Served with Rum, Coconut and Vanilla Ice Cream

£5.50

Double Chocolate Brownie

Served with a winter berry Compote and Dairy free Ice Cream and chocolate shards (VG)(GF)

£5.50

Cheese Board

A Selection of Cheeses, Stilton, Brie, Mature Cheddar, Goats Cheese, Smoked Applewood Fig and Honey Chutney, Grapes, Celery and Crackers

£7.50 for 3 cheeses

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