

Leftbank Saturday and Sunday Lunch

£25 for two courses or £32 for 3 courses

Starters

Homemade soup, *crusty bread* (ve) (Please see blackboard or ask your server)

Roasted Heritage beetroot, *cashew cream, red sorrel & fresh horseradish* (ve)

Chicken & smoked ham roulade, *homemade piccalilli, watercress*

Severn & Wye smoked salmon, *Dolce Forno soda bread, chive crème fraiche* 🍴🍴🍴

Classic prawn cocktail (gf)

Honey glazed Golden Cross goats' cheese & fig salad, *bresaola, roasted chestnuts & pickled Roscoff onion* (gf)

Roasts

Leftbank family style

Half roast chicken, *creamed shallot, gravy* (gf)

Slow roast beef rib, *red wine gravy* (gf)

Dingley Dell pork shoulder, *crackling, gravy* (gf)

Vegetable nut roast, *thyme gravy* (ve) (gf)

All served with, roast potatoes (gf), *cauliflower cheese, braised red cabbage* (gf), *roast carrots & butternut squash* (gf), *buttered greens* (gf), *Yorkshire puddings*

Or... mains

Hogs Back Tea Beer battered fish, *big chips, mushy peas, tartare sauce* 🍴🍴🍴

Today's market fish (please see blackboard or ask your server) 🍴🍴🍴

Chef's pasta, *leafy salad* (please see blackboard or ask your server) (v)

Roast hake with spinach, *grilled Ratte, vine cherry tomatoes & Provencal sauce* (gf) 🍴🍴🍴

Sides £3.95

Big chips (v)

New potatoes, *parsley butter* (v) (gf)

Buttered greens and carrots (v) (gf)

Mash (v) (gf)

Leafy salad, *aged balsamic dressing* (ve) (gf)

Desserts

Crumble of the day (v)

Praline & Dark chocolate tart, *coco nib crumb, cinnamon Ice cream* (v)

Pistachio and Amarena cherry trifle

New York baked cheesecake, *mulled wine coulis, vanilla Ice cream* (v)

Panettone bread and butter pudding (v)

Butterscotch banoffee Sundaes (v)

Selection of sorbets, *mango, raspberry and lemon* (ve) (gf)

Selection of Jude's ice creams with sauces (v) (gf)

Double chocolate (v), *very vanilla* (v) and *strawberry* (v) with *chocolate sauce* (v), *berry coulis* (ve) or *salted caramel sauce* (v)

Homemade Confectionery Bowl £5.00 for 2 people

Chocolate truffles (v), Coconut ice (v), Salted caramel fudge (v)

Please note a discretionary service charge of 10% will be added to your bill when items are consumed in the Restaurant or on the Restaurant Terrace. 100% of all gratuities are passed directly to the team members, which are supplementary to their salaries.

(v) Denotes suitable for vegetarians; (ve) denotes suitable for vegans; gluten free bread is available on request; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten' denoted by (gf). However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. 🍴🍴🍴 Denotes item may contain bones.

See your server
for more detail
on our daily
specials