

Leo's



Cocktails

Vitruvian Negroni	12.00
Gin Mare, Martini Rubino vermouth, coffee-infused Campari	
Rhubarb & Ginger Spritz	12.00
Whitley Neill rhubarb & ginger gin, Aperol, Spumante	
Fibonacci Martini	12.00
Sipsmith gin, Sipsmith vodka, Noilly Pratt vermouth, maraschino	
Blood Orange Daiquiri	12.00
White rum blend Cointreau blood orange, lime juice, Angostura bitters	
Pornstar Bellini	12.00
Passion fruit puree, vanilla syrup, Champagne	
Grapefruit Cosmo	12.00
Grapefruit & Rose Ketel One vodka, Aperol, lime, cranberry	
Espresso Martini (Corretto)	12.00
Black Cow vodka, Martell VS cognac, Kahlua, espresso	
New Fashioned	12.00
Naked Grouse, Redbreast 12yr, Laphroig 10yr, honey, Angostura bitters	

Draught Beer and Cider

Camden Hells, pint: 4.6%	6.50
Orchard Pig, pint: 4.5%	6.50
Camden Pale, pint: 4.0%	6.50
Corona, pint: 4.5%	6.50
Guinness, pint: 4.2%	6.50

Bottled Beer and Cider

Goose IPA, 335ml: 5.9%	5.95
Becks Blue, 275ml: 0.5%	5.00
Hoegaarden, 330ml: 4.9%	6.50
Michelob Ultra, 330ml: 3.5%	5.95
Orchard Pink Pig, 500ml: 4.5%	5.95

Sparkling

	Gls	Btl
	125ml	750ml
Da Luca Prosecco		45.00
Villa Conchi Brut Reserva, Cava	12.00	45.00
Chapel Down Three Graces Brut		45.00
Pommery Brut Royal Brut NV	14.95	69.00
Pommery Brut Rosé Royal		69.00

Rosé

	Gls	Btl
	175ml	750ml
Belvino Pinot Grigio	8.25	29.95

White

	Gls	Btl
	175ml	750ml
Chenin Blanc, Cullinan View	9.00	32.50
Short Mile Bay Chardonnay		33.00
Pinot Grigio delle Venezie, Corte Vigna	8.50	31.00
Bouchard Aîné & Fils Chardonnay		34.00
Vine Trail Viognier	9.00	35.00
Picpoul de Pinet, Belle Perle		34.00
Sauvignon Blanc, Leefield Station		36.00
Gavi Ca' Bianca		39.00
Albariño, Pulpo, Pagos del Rey		39.00
Riesling Trocken, Weingut Winter		38.00
Petit Chablis, Les Sarments, Vignerons de Chablis		45.00
Chapel Down Bacchus		42.00
Sancerre, Les Collinettes, Joseph Mellot		44.00
Big Max Chardonnay, Maxville Winery		38.00
Pouilly-Fuissé Les Petites Pierres, Louis Jadot		45.00

Red

	Gls	Btl
	175ml	750ml
Tempranillo, Castillo de Mureva Organic		32.00
Merlot, Tekena	9.00	35.00
Shiraz, Between the Thorns		33.00
Pinot Noir, Rare Vineyards		42.00
Pinotage, Reign of Terroir		36.00
Beaujolais-Villages, Les Grandes Mises, Mommessin		39.00
Don Jacobo Rioja Crianza, Bodegas Corral	9.00	35.50
Malbec Brazos, Familia Zuccardi		37.00
Dashwood Pinot Noir		33.00
Cabernet Sauvignon Max Reserva, Errázuriz	8.50	34.00
Barbera d'Asti, Enrico Serafino		34.00
Chapel Down Pinot Noir		36.00
Château Lyonnat		39.00
Chianti Classico, San Jacopo da Vicchiomaggio		35.00
Châteauneuf-du-Pape, Bois de Pied Redal, Organic, Ogier		45.00

Vodka

Absolut: 40%	8.40
Absolut Elyx: 40%	8.40
Absolut Vanilla: 42.3%	8.40
Absolut Pepper: 40%	8.40
Absolut Grapefruit: 40%	8.40
Grey Goose: 40%	12.50

Gin

Beefeater: 40%	6.50
Bombay Sapphire: 40%	8.50
Roku: 43%	10.50
XR W Neil: Rhubarb & Ginger: 43%	9.00
Lone Wolf: 40%	10.50
Tanqueray Flor De Sevilla: 41.3%	10.00
Sipsmith: Sloe Gin: 41.6%	10.00
Pinkster: 37.5%	10.50
Hendrick's: 41.4%	10.50
Bloom: 40%	8.50
Gin Mare: 42.7%	10.00
Opihr: 40%	10.00
The Botanist: 46%	11.00

Rum

Bacardi Carta Blanca: 37.5%	8.00
Havana Club - Anejo: 7YO: 40%	8.50
Havana Club - Anejo Especial: 40%	8.50
The Kraken: 40%	9.00

Whiskey

The Famous Grouse: 40%	8.00
Jameson: 40%	8.00
Johnnie Walker Black Label: 40%	10.50
Red Breast 12yo: 40%	11.00
Auchentoshan, American Oak: 40%	10.00
Bowmore Malt: 12yo: 40%	12.50
Laphroaig 10yo: 40%	13.50
Highland Park 12yo: 40%	11.00
Macallan Gold: 40%	13.00
Glenfiddich: 40%	11.00
Jim Beam White Label Bourbon: 40%	7.00
Jack Daniels: 40%	8.50
Maker's Mark: 45%	10.50
Gentleman Jack Bourbon: 40%	10.50

Liqueur

Baileys Irish Cream: 17%	8.00
Disaronno Amaretto: 28%	8.00
Kahlua Coffee Liqueur: 20%	7.00
Ramazzotti Sambuca: 38%	7.00
Jägermeister: 35%	7.00
Cointreau: 40%	7.50
Pernod: 40%	7.50
Pimm's No. 1 Cup: 25%	6.00
Archers Peach Schnapps: 18%	6.50
Tia Maria: 20%	7.50
Aperol: 11%	6.00
Southern Comfort: 35%	7.00
Patron XO café: 38%	10.00

Cognac and Vermouth

Martini Extra Dry: 15%	9.00
Martini, Rosso: 15%	9.00
Martell VS: 40%	9.00
Courvoisier VSOP: 40%	9.00

Tequila

Olmecca Reposado: 40%	7.50
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Softs

Pepsi	2.50
Diet Pepsi	2.50
Lemonade	2.50
Fever Tree Selection	2.50
Red Bull	5.50
Decantae Still Water	2.50
Decantae Sparkling Water	2.50
Range of Nostalgic Sodas (British and American Style)	3.50
Classic London Tonic Water	2.50
Grapefruit & Rosemary Tonic Water:	3.50
Bitter Orange & Elderflower Tonic Water:	3.50
Pomelo & Pink Pepper Tonic Water	3.50
Spiced Ginger Beer: Delicate Ginger Ale	3.50
Rhubarb & Cardamom Crafted Soda	3.50
White Peach & Jasmine Crafted Soda	3.50
Elderberry & Hibiscus Crafted Soda	3.50
Britvic Cranberry	4.50
Britvic Grapefruit	4.50
Britvic Orange Juice	4.50
Britvic Pineapple Juice	4.50

Hot Drinks

Pot of tea: <i>please ask for selection</i>	3.95
Espresso	2.85
Double espresso	3.50
Cappuccino	3.75
Café latte	3.75
Hot chocolate	3.95
Americano	3.25





A la carte breakfast

Overnight Bircher oats, apple,
almonds, buckwheat, pomegranate (vg) 6.75

Rye bread porridge, skyr, blueberries,
raspberries, hazelnuts (v) 6.25

Brioche French toast, figs, ricotta,
manuka honey, bee pollen (v) 5.75

Turkish eggs, labneh, harissa,
sumac, pistachio, dill, toast (v) 9.75

Eggs Benedict 9.45

Eggs Florentine (v) 8.95

Eggs Royale 9.95

Avocado on sourdough toast, harissa oil,
dukkah, watermelon radish (vg) 7.95

Fried duck egg, n'duja & roast peppers
on sourdough toast, avocado, mascarpone 9.75

Sautéed wild mushrooms on
sourdough toast, tarragon cream (v) 8.95

Leonardo's Full Cooked Breakfast –
Eggs any way, smoked back bacon, free-range sausage,
black pudding, grilled plum tomato, hash browns,
portobello mushroom, baked beans 12.95

Leo's

Cocktails

- Leo's Bloody Mary: *Grey Goose, tomato juice, Worcestershire, tabasco* 9.00
Espresso Martini: *House Blend espresso, Absolut, Tia Maria, a little sugar syrup* 9.00
Irish Espresso Martini: *Filter coffee, Jameson, Tia Maria, Bailey's cream, sugar* 9.00
Hot Flat White Russian: *House Blend espresso, Grey Goose, Tia Maria, oat milk* 9.00

Non Alcoholic Cocktails

- Pink Lemonade: *Raspberry, lemon, sugar, soda water* 5.75
Add vodka 2.50
- Rosemary & Blueberry: *Rosemary, blueberry, lemon, honey, soda water* 6.00
Add gin 2.50

Juice

- Ginger Shot *with apple* 3.30
Turmeric & Ginger Shot *with apple & cayenne pepper* 3.30
Easy Green *spinach, cucumber, apple, ginger & lemon* 3.30
Pineapple Apple Mint 3.30
ACG *apple, carrot & ginger* 3.30
Orange 3.50
Apple 3.50

Hot Drinks

- Pot of tea: *please ask for selection* 3.95
Espresso 2.85
Double espresso 3.50
Cappuccino 3.75
Café latte 3.75
Hot chocolate 3.95
Americano 3.25

All weights are approximate precooked. Prices include VAT at the current rate. Food allergies; please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. (v) Suitable for vegetarians. (vg) Suitable for vegans. (ngci) No gluten containing ingredients. (vg/ngci) available denotes dishes for which there is a vegan or not gluten containing ingredients version available, please ask your server for more details. A discretionary 12.5% service charge will be added to your bill.

Leo's



Leo's

Small Plates - "Great For Sharing"

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- Whipped goat's curd, chilli oil, preserved lemon, seeded flat breads (v) 8.25
 - Padron peppers, roast grapes, rosemary salt (vg) 5.95
 - Burrata, smoked confit tomatoes, basil oil 8.25
 - Chargrilled mackerel, apple, dill, pine nuts, bergamot dressing 8.95
 - Panko halloumi, mojo picón 6.95
 - King Oyster mushrooms, aubergine ragu (vg) 7.75

Big Plates

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- Sweet potato, black bean & cashew burger, confit garlic, butter lettuce, tahini, potato brioche bun and fries (vg) 14.95
 - Goat's cheese & pea ravioli, pea puree, tarragon & hazelnut butter emulsion (v) small 9.95 / large 14.95
 - Chicken schnitzel, apple & potato salad, cranberry compote small 11.95 / large 15.95
 - Ribeye steak (284g), fries, brown butter bearnaise 23.95
 - Roasted squash, freekeh & green lentils, mustard cress, tahini, zhoug (vg) small 8.95 / large 12.95
 - Leo's Torre Meadow Steak Burger, raclette, flipping amazing burger sauce, celeriac rémoulade, mustard pickles and fries 16.95
 - Smoked chicken caesar, pancetta, anchovies, egg, brioche croutons, Parmesan 14.25
 - Roast hake, brown shrimp butter, new season potatoes, gremolata 15.95

Lunch At Leo's - "Midday To Four"

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- Croque Monsieur, San Francisco sourdough, smoked ham hock, raclette, cornichons 9.95
 - Baked gnocchi gratin, aubergine, pomodoro sauce, basil (vg) 10.95
 - Wild mushroom focaccia, wood sorrel & tarragon creme fraiche, sourdough (v) 9.95
 - Old Winchester mac & cheese, sun-blushed tomatoes, mustard leaf, poached egg (v) 8.95
 - Honey & soy marinated chicken, coriander, cucumber & rainbow radish salad, tamarind yoghurt 8.95
 - Seared Rump steak ciabatta, horseradish crème fraiche, sun-blush tomato, roquette & fries 10.95
 - Shoyu salmon poke, watermelon, charred corn, edamame, nori, avocado, macadamia, shoyu dressing, lotus root crisps, sun-blushed tomatoes, mustard leaf, poached egg 13.95

Sides

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- Grilled hispi cabbage, almond yoghurt dressing (vg) 4.00
 - Baked cauliflower cheese 4.50
 - Heritage tomato salad, smoked oil (vg) 3.50
 - Chantenay carrots, cumin, mustard cress (vg) 3.50
 - Roast Yukon Gold potatoes, smoked salt, rosemary (vg) 4.00
 - Truffled fries, Mrs Kirkhams, parsley 4.50

Desserts

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- Banoffee pie, tonka bean cream (v) 7.95
 - Lemon curd posset, shortbread (v) 7.95
 - Strawberry Eaton mess (vg) 7.95
 - Treacle tart, vanilla cream (v) 7.95
 - Chocolate Brownie, Espresso ice cream (v) 7.95
 - Selection of gelatti and sorbetti (v) 5.75
 - Seasonal British cheeses, walnuts, figs, honeycomb 10.95

Leo's





Room Service Menu,
Available 12.00pm to 10.00pm
**Available 24 hours

Small Plates - "Great For Sharing"

Whipped goat's curd, chilli oil, preserved lemon, seeded flat breads (v) 8.25

Padron peppers, roast grapes, rosemary salt (vg) 5.95

Panko halloumi, mojo, picón 6.95

King Oyster mushrooms, aubergine ragu (vg) 7.75

Big Plates

Sweet potato, black bean & cashew burger, confit garlic, butter lettuce, tahini, potato brioche bun and fries (vg) 14.95

Goat's cheese & pea ravioli, pea puree, tarragon & hazelnut butter emulsion (v) small 9.95 / large 14.95

Chicken schnitzel, apple & potato salad, cranberry compote small 11.95 / large 15.95

Ribeye steak (284g), fries, brown butter bearnaise 23.95

Leo's Torre Meadow Steak Burger, raclette, flipping amazing burger sauce, celeriac rémoulade, mustard pickles and fries 16.95

Smoked chicken Caesar, pancetta, anchovies, egg, brioche croutons, Parmesan 14.25

**Stone baked pizza, choose 3 toppings; chicken, mozzarella, ham, jalapeno, mushroom, olives, Parma ham anchovies, pepperoni, peppers, red onions 13.45

**Ultimate club sandwich; toasted Sourdough, grilled chicken, smoked bacon, egg, lettuce, tomato, mayo, fries 13.95

**Croque Monsieur, San Francisco sourdough, smoked ham hock, raclette, cornichons 9.95

Sides

Baked cauliflower cheese 4.50

Heritage tomato salad, smoked oil (vg) 3.50

Roast Yukon Gold potatoes, smoked salt, rosemary (vg) 4.00

**Truffled fries, Mrs Kirkhams, parsley 4.50

Desserts

**Banoffee pie, tonka bean cream (v) 7.95

**Lemon curd posset, shortbread (v) 7.95

Chocolate Brownie, Espresso ice cream (v) 7.95

**Seasonal British cheeses, walnuts, figs, honeycomb 10.95

Please ask for Children's options

Please note a tray charge of £6.00 will be added to your bill