

Leo's

Restaurant & Bar

Set Menu

3 courses £32.00 per person

STARTERS

Warm sourdough bread, aged balsamic, extra virgin olive oil (pb) *767kcal*

Roasted root vegetable and split pea soup, crispy herb onions (pb) *643kcal*

Slow cooked chicken and ham hock, pickled carrot,
sourdough croutons, parsley oil *364kcal*

Wild mushroom and puy lentil croquettes,
cashew nut cream cheese, tarragon pesto (pb) *477kcal*

MAINS

North Atlantic loin of cod, Camden hells beer batter,
crushed peas, thick cut chips, tartar sauce *1469kcal*

Pecorino and honey tortelloni, grilled tender stem broccoli,
toasted pine nuts, butter & parmesan (v) *539kcal*

Leo's steak burger, toasted brioche, celeriac remoulade,
burger relish, mustard pickles, fries *636kcal*

Add – grilled pancetta *107kcal*, aged cheddar *169kcal*, onion rings *181kcal*

Grilled chicken breast, roasted portabella mushroom
& tomato, chunky chips, watercress *471kcal*

DESSERTS

Winter spiced sticky toffee pudding, butterscotch sauce,
salted caramel ice cream *417kcal*

Mango and passion fruit delice, white chocolate mousse, Dacquoise biscuit *560kcal*

Selection of Northern Bloc ice creams & sorbets *734kcal*

Artisan cheese, walnuts, fruit chutney, sourdough crisps *801kcal*

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. (pb) Suitable for vegans please ask your server for more details.

Adults need approximately 2000kcal a day. A discretionary 12.5% service charge will be applied to your bill



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