



The Leopard Inn

PRE DINNER - £4

MARINATED OLIVES

With sun kissed tomatoes & chilli (v) (ve) (g)

CHERRY BELL PEPPERS

Stuffed with cream cheese (v) (g)

GARLIC & ROSEMARY FLATBREAD

With basil pesto (v)

HOMEMADE TORTILLA CHIPS

With houmous (v)

SHARING PLATES

BRITISH CHARCUTERIE PLATE

Artisan meats, pickles, cheese, rustic bread £17

BOX BAKED CAMEMBERT

Thyme & garlic, rustic bread, onion jam £12 (v)

MEZZE PLATE

Houmous, marinated olives, fire roasted peppers, sweet potato falafels, baba ganush, garlic and rosemary flat bread £15.25 (v)

STARTERS

CHEF'S SOUP OF THE DAY

With crusty bread and butter £4.50 (v) (gfo)

LIGHTLY CURRIED HADDOCK FISHCAKE

Spiced lentils, spinach, onion bhaji £7 / £13.25

BEER BATTERED HALLOUMI

With smoked chilli jam £6 (v)

SPICED LAMB KOFTAS

Houmous, pomegranate, coriander shoots £6.50 (g)

KING PRAWN SCAMPI

Pea puree, lemon aioli, pea shoots £7

WOODLAND MUSHROOMS

Truffle butter, sour dough toast, shaved parmesan
£5.50 (v) (gfo)

CHICKEN LIVER & BRANDY PARFAIT

Red onion & bacon jam, sour dough toast £6 (gfo)

CRISPY DUCK SALAD

Asian slaw, pineapple chilli sambal, crispy noodles
£7 / £13

SALAD

CAESAR SALAD

Gem lettuce, anchovies, garlic croutons, parmesan and Caesar dressing with chicken or halloumi (vo) £10

CAPRESE SALAD

Cherry and sun kissed tomatoes, avocado, torn mozzarella, rocket leaves, balsamic dressing and sour dough crostini £10 (v) (gfo)

FISH

BEER BATTERED HADDOCK & CHIPS

Minted mushy peas, homemade tartare sauce, chips £12.50

PAN FRIED SEABASS FILLETS

Spinach, crushed potatoes, confit plum tomato, kale pesto £16.95 (gfo)

THAI GREEN MONKFISH & KING PRAWN CURRY

With mango, Thai basil, coconut rice, crispy shallots and edible flowers £16.50

FROM THE BUTCHER

OLD SPOT DUO OF PORK

Tender belly pork, black pudding and bacon croquette, sage mash,
fine beans, pan gravy, crackling £15

STEAK & PALE ALE PIE TOPPED WITH PUFF PASTRY

Served with seasonal vegetables and a choice of potatoes £13

HARISSA SPICED LAMB RUMP

Vegetable and chickpea tagine, sweet potato fondant, coriander chimichurri £18.50 (gfo)

10oz SIRLOIN STEAK

Confit plum tomato, roast field mushroom, skin-on chips and watercress £21.50 (gfo)

STEAK SAUCES £2

Green peppercorn, Blue cheese, Red wine jus, Hollandaise

PAN ROAST CHORIZO HASSELBACK CHICKEN

Sautéed potatoes, garlic aioli, house salad £14 (gfo)

THE LEOPARD BURGER

Topped with extra mature cheddar, Old Spot streaky bacon and onion rings in a
brioche bun with gem salad, green kraut relish, skin-on chips and burger sauce £13.50

CRISPY BUTTERMILK CHICKEN

With skin-on chips, red cabbage slaw and BBQ sauce £12.25

VEGETARIAN

MOROCCAN VEGETABLE TAGINE

Served with citrus couscous, grilled flat bread,
herb salad £12 (v) (veo)

MUSHROOM & RICOTTA TORTELLINI

Baby spinach, parmesan cream & crispy shallots £11 (v)

ALE BATTERED HALLOUMI

With minted mushy peas, homemade tartare sauce
and skin-on chips £11.25 (v)

A BIT ON THE SIDE

Skin-on chips £3
Seasonal vegetables £3
Dressed house salad £3
Beer battered onion rings £3
Buttered mash potato £3
New potatoes £3
Sweet potato fries £4

(V) Vegetarian (VE) Vegan (VEO) Vegan option (G) Gluten free (GFO) Gluten free option

If you have a food allergy please let us know before ordering.

Full allergen information is available upon request.

We are privileged to work alongside local farmers and artisan producers
and would like to thank them for their support in our journey so far.