



# The Leather Bottle

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## Sample Set Menu 1

Two Courses £26 | Three Courses £35

### Starters

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Soup of the Day

**Deep fried brie**, pear puree, pickled walnuts and celery (v)

**Potted chalk stream trout**, toasted sourdough (gfa)

**Wild mushroom arancini**, pickled mushroom salad (vg, gf)

**Chicken liver pâté**, carrot and apricot chutney, toasted bloomer (gfa)

### Mains

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**Chicken, ham and leek pie**, buttered mash, green vegetables, white wine and tarragon sauce (gf)

**Roasted 9oz pork ribeye, café de paris butter**, tomato, portobello mushroom, chunky chips (gf)

**Fish pie**, salmon, hake, smoked haddock, king prawns, boiled egg, French style peas (gf)

**Buttercross Farm pork and leek sausages**, buttered mash, onion gravy (gf)

**Beer battered fish and chips**, mushy peas, tartare sauce (gf)

**Basil gnocchi**, tomato sauce, roasted peppers, aubergine, toasted pumpkin seeds (vg)

### Desserts

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**Toasted waffle**, warm berry compote, raspberry ripple ice cream (v)

**Triple chocolate brownie**, chocolate sauce, vanilla ice cream (v, gf)

**Dark chocolate, hazelnut and orange posset**, orange sorbet, candied hazelnut (vg, gf)

**Lemon and blueberry cheesecake**, blueberry compote, lemon sorbet

**Sticky toffee pudding**, toffee sauce, vanilla ice cream (v, gf)

#### Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances.

For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Leather Bottle - [www.leatherbottle-mattingley.co.uk](http://www.leatherbottle-mattingley.co.uk) - 01189 326 371