



The Leather Bottle

Sample Set Menu 2

Two Courses £30 | Three Courses £39

Starters

Soup of the day

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

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

Crispy pork belly, pineapple salsa, smoked paprika mayonnaise, basil oil (gf)

Seared salmon, rainbow chard, white wine caper sauce (gf)

Mains

Pan fried halibut, truffled celeriac velouté, cavolo nero and confit potato (gf)

Goan chicken breast curry, sticky coconut rice, Asian greens (gf)

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

Teriyaki style braised beef feather, shiitake mushrooms, soba noodle, pak choi, pickled ginger and lime

Wild mushroom, goat's cheese, black garlic and tarragon Kiev, celeriac purée, Sherry jus (v, gf)

8oz British Sirloin 28 day dry aged, pepper sauce, portobello mushroom, tomato, chunky chips (gf)

(An additional charge of £10 will be added to set menu price for choice of steak)

Puddings

Toffee apple pavlova, apple sorbet, walnut brittle (v)

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

Treacle and lemon tart, lime mascarpone (v)

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

Dark chocolate, hazelnut and orange posset, orange sorbet, candied hazelnut (vg, 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 - 01189 326 371