

Leila Lily's



Sunday Lunch

AT LEILA LILY'S

1 COURSE £15 • TWO COURSES - £20 • THREE COURSES - £24

APPETISERS

MIBRASSA FIRED RUMP STEAK

Parmesan Croutons, Horseradish Dressing,
Date Purée (GF Option)

MUSSELS

White Wine, Garlic & Cream,
Sourdough (GF Option)

MUSHROOMS ARANCINI

Pickled Shimeji (VG)

THE MAIN EVENT

All Sunday roasts are served with mashed potato, roast potatoes, braised red cabbage, roasted carrots & parsnip, seasonal greens & a Yorkshire pudding

SLOW ROAST RUMP OF BEEF

Braised Shin of Beef Stuffed Yorkshire
Pudding & Horseradish Sauce

ROAST BREAST OF CHICKEN

Pigs in Blankets, Sage & Onion Stuffing,
Cranberry Sauce

NUT & MUSHROOM ROAST

Tender Stem Broccoli,
Wild Mushroom Sauce (N)(VG)

EXTRA SIDES

CAULIFLOWER CHEESE - 4 • MASHED POTATO - 3 • PIGS IN BLANKETS - 4 • EXTRA YORKSHIRE PUDDING - 3

DESSERTS

FOREST FRUIT CRUMBLE

French Vanilla Custard (VG)

TRIFLE SUNDAE

Strawberry, Fig & Gin Jelly, Vanilla Custard,
Lemon Sponge Fingers, Orange & Melon Salsa,
Apple Sorbet & Strawberry Ice Cream

VEGAN CHERRY BAKEWELL

Almond Paste, Jam, Vegan Vanilla
Ice Cream (VG)(N)



(V) = VEGETARIAN (VG) = VEGAN (N) = NUTS (GF) = GLUTEN FREE (GF OPTION) = AVAILABLE UPON REQUEST

Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients.

Please speak to your server if you have any allergies or intolerance of foods. Please note game dishes may include gunshot or residue. All meat weights are uncooked. Prices are in GBP and include VAT.

A discretionary service charge of 12.5% is applied to all tables of 8 or more guests. Please scan the QR code for full details of our allergens.