

LEINSTER ARMS

LONDON

STARTERS

HOMEMADE SOUP OF THE DAY (V) Finished with fresh cream and chives, served with artisan bread and butter	£4.50	CHICKEN STRIPS Crispy fried chicken strips with garlic mayonnaise	£5.50
HONEY & MUSTARD-GLAZED SAUSAGES Grilled Gloucester Old Spot sausages glazed with wholegrain mustard and honey	£6.25	TOMATO BRUSCHETTA (V) Toasted artisan bread topped with tomato, red onion and fresh basil, drizzled with balsamic oil	£5.50
TOMATO & MOZZARELLA SALAD (V) Dressed with fresh basil, sticky balsamic and olive oil	£5.50	MINI BAKED CAMEMBERT (V) Baked Camembert with a red onion marmalade, served with toasted artisan bread	£6.75

SHARERS

CLASSIC NACHOS (V) Tortilla chips topped with grated mozzarella and Cheddar, fresh red chilli, guacamole, sour cream and tomato salsa	£10.00	DUCK NACHOS Classic nachos topped with hoisin shredded duck	£12.00
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MAINS

FISH & CHIPS Hand-battered cod fillet, chips, your choice of garden or mushy peas and tartare sauce Add curry sauce, pickled onion and a slice of either brown or white bread with butter to your fish & chips for £2.50	£12.50	SLOW-COOKED LAMB SHANK Tender slow-cooked lamb shank in a red wine and rosemary gravy, served with sweet potato buttery mash and seasonal vegetables	£14.50
GLOUCESTER OLD SPOT SAUSAGE & MASH Gloucester Old Spot sausages, served with buttery mashed potatoes, seasonal vegetables and a rich red wine onion gravy	£11.00	HALLOUMI & ASPARAGUS SALAD (V) Halloumi and asparagus on a layered salad of celery, tomato, baby gem lettuce, red onion, cucumber, spring onion, pea shoots and slow-roasted tomatoes with a lemon olive oil dressing	£10.50
STEAK & ALE PIE Slow-cooked beef steak with caramelised onions and a rich ale gravy in a shortcrust pastry, served with buttered mash, seasonal vegetables and red wine gravy	£12.00	THREE-CHEESE & POTATO PIE (V) A creamy triple cheese and chive sauce, packed with diced potatoes and onions in cheese and chives shortcrust pastry. Served with buttered mash, seasonal vegetables and red wine gravy	£11.50
MAC 'N' CHEESE (V) Creamy macaroni cheese topped with extra cheese and grilled for extra gooeyness, served with artisan garlic bread	£9.00	CHICKEN CAESAR SALAD Roasted chicken breast on a layered salad of cos lettuce, Caesar dressing, spring onion, pea shoots, garlic croutons and a free-range boiled egg	£11.00
BAKED LASAGNE Minced beef and pork in a red wine ragù with smoked bacon between layers of egg pasta topped with a creamy cheese sauce, served with garlic artisan bread	£9.50		

SIDES

CHIPS (V)	£3.00	SIDE SALAD (VG) Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon and olive oil dressing	£3.50
BUTTERY MASHED POTATO (V)	£3.00		
GARLIC ARTISAN BREAD (V)	£3.00		
SEASONAL VEGETABLES (V)	£3.00		

DESSERTS

APPLE PIE (V) Served warm with either custard, cream, or ice cream with fresh raspberries and strawberries	£5.00	CHOCOLATE BROWNIE (V) Rich chocolate tray baked brownie topped with vanilla ice cream, granola with almond flakes and chocolate-flavoured sauce	£5.00
CLASSIC STICKY TOFFEE PUDDING (V) Lashings of caramel sauce, topped with clotted cream fudge ice cream and granola with almond flakes	£5.00	CHEESE PLATE (V) Stilton®, Taw Valley mature Cheddar and Camembert accompanied with a caramelised red onion chutney, grapes, celery and Carr's water biscuits	£6.00
BAKED CHEESECAKE (V) Creamy vanilla-flavour cheesecake on an oatly biscuit base, accompanied with strawberries and vanilla ice cream	£5.00	FRUIT CRUMBLE (V) Served warm with either custard, cream or ice cream. Ask us what flavour our crumble is today	£6.00

DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all dishes, please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen free zones in our kitchens and it is therefore not possible to fully guarantee separation of allergens. Please inform staff of any food allergies, before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces.

Fish and poultry dishes may contain bones. All weights are approximate uncooked. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time.

Prices include VAT, at the current rate. All products and offers are subject to availability. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans.