

RESTAURANT MENU

RESTAURANT

LEAF AMUSER Marinated Provençal Olives (V, GF, VE) Artisan bread or gluten free bread, butter Super Seed Artisan Bread Selection Cold pressed olive oil, aged balsamic [Gluten free bread available]

APPETISERS

Seasonal Soup of the Day (V, GF, VE) Artisan bread or gluten free bread, butter	8.00
Severn and Wye Smoked Salmon Pumpernickel bread, lemon, caperberries	10.00
Soft Shell Crab Crispy crab served with wasabi mayonnaise, lemon	10.00
Game Scotch Egg Crispy salad, mustard mayonnaise	11.00
Duck and Orange Pâté (GF) Plum and apple chutney, toasted brioche	9.00
Tempura Calamari Lemon and garlic mayonnaise	9.00
Baked Camembert (V) Toasted beetroot sourdough soldiers	11.50
Slow Roasted Beetroot and Caramelised Goat's Cheese Merlot dressing, onion jam, candied walnut	9.00

BUILD YOUR OWN SALAD

Classic Caesar Salad Romaine lettuce, rustic croutons, anchovies, shaved parmigiano and Caesar dressing	12.00
Signature Leaf Salad (V, VE, GF) Tricolour quinoa, avocado, sunflower seeds, pumpkin seeds, beetroot, orange segments, roasted butternut squash, pomegranate, blueberries, cherry tomatoes, fresh chilli, vinaigrette	13.50
Additions	
Grilled Chicken Breast (GF)	6.00
Grilled Spiced Tofu (GF, VE)	6.00
Seared Salmon (GF)	8.00
Grilled Tiger Prawns (GF)	9.00

MAIN DISHES

Surf and Turf (GF) Five grilled tiger prawns and 10oz sirloin steak, French fries, sala	45.00 ad
Grilled Local Sirloin Steak 10oz (GF)	32.00
Grilled Local Fillet Steak 8oz (GF)	36.00
Venison Haunch Steak 7oz (GF)	27.00

All served with sautéed garlic and thyme field mushrooms, on vine cherry tomatoes, chunky chips

Your choice of sauce: béarnaise, peppercorn, or red wine

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Chef Suraj's Special Butter Chicken Aromatic spiced basmati rice, baby naan, mini poppadoms	21.00
King Prawn Tagliatelle (V) Five marinated king prawns, served with a creamy bisque	26.00
Seared Scottish Salmon (GF) Pickled beetroot, wilted curly kale and spinach, micro pea shoots, béarnaise sauce	24.00
Shepherd's Pie Buttered green peas	17.50
Winter Vegetable Wellington (V) Mushroom and seasonal vegetable, roasted vine cherry tomatoes and tomato fondue	17.50
Beetroot and Goat's Cheese Risotto (V) Goat's cheese, micro cress. Vegan risotto is available on request.	17.00

SIDES

Pomegranate and Leaf Salad with Truffle dressing	g (V) 5.00
Buttered Chantenay Carrot and Peas (V)	5.50
Skin on Fries or Chunky Chips (V)	5.00
Tempura Onion Rings (V)	5.00
Garlic Sautéed Curly Kale and Spinach (V, GF)	6.50

DESSERTS

Apple and Rhubarb Crumble (V) Clotted cream ice cream	10.00		
Orange Crème Brûlée (V) Glazed orange segment, buttered shortbread	10.00		
Sticky Toffee Pudding (V) Vanilla ice cream, toffee sauce	9.00		
Dark Chocolate and Orange Cake (VE, GF, DF) Chocolate sauce and raspberry sorbet	9.00		
Selection of British Artisan Cheeses (V) Wensleydale and Cranberry cheese, Somerset Brie, Colston Bassett Stilton. Crackers, grapes and quince jelly	13.00		
Selection of Ice Cream and Sorbet, Frozen Yoghurt (V, VE, GF) Choice of three scoops: chocolate, strawberry, or vanilla ice creams Raspberry or apple sorbets			

Please ask your server for our allergen matrix. Please inform your server of any allergies or intolerances prior to placing your order.

Local beers from Windsor & Eton Brewery, Lovibonds Brewery, Henley Tutts Chump Ciders from Bradfield. Succulent wines from Stanlake Park, Twyford.

All prices are in GBP (£) Sterling. VAT is included at the current rate. A discretionary service charge of 12.5% is applied to all bills.