

Leicester Square Hotel Restaurant Menu

Bar snacks

Smoked salmon bites with horseradish cream	£4.75
Shetland mussels in white wine and cream	£3.50
Welsh cockles in garlic and lemon	£4.75
Calamari in light batter with mayonnaise	£3.50
Galway Bay rock oyster with shallot and champagne vinegar (choose as many as you like, priced individually)	£2.00
Devilled whitebait, mayonnaise	£3.50
Mini cod and chips	£5.75

Platters to share

Shellfish- oysters, Mediterranean prawns, Cockles and mussels with mayonnaise and red wine shallot vinegar	£10.00
Smoked halibut, salmon, mackerel and trout	£12.00

Starters

London cured smoked salmon and Brown bread	£7.50
Six Galway Bay rock oysters with red wine and shallot vinegar	£11.00
Prawn and avocado cocktail with traditional Marie rose sauce	£8.00
Egg benedict with smoked salmon on toasted muffin	£6.75
Scallops served in their shell with garlic butter	£8.00
Peppered pan seared rare tuna, warm potato salad and olive oil dressing	£7.50
Smoked haddock, leek and potato soup	£5.75

Mains

Roasted grey mullet fillet with citrus crust and warm potato salad	£13.50
Organic farmed Scottish salmon, wild mushrooms and lemon butter sauce	£12.00
Shetland mussels cooked in white wine and shallots and served with chips	£9.50
Smoked haddock, spinach and poached egg	£13.00
Cod fillet in beer batter with chips	£11.50
Poached skate wing with dill sauce	£16.00
Grilled halibut with lemon and parsley butter	£16.50
Whole plaice grilled with green beans and new potatoes	£14.00

Side orders

Green bean with shallots	£3.50
Wilted spinach with butter and nutmeg	£3.50
Homemade potato chips	£3.50
Rich creamy mash	£3.50
New potatoes and parsley	£3.50
Watercress and lamb's lettuce	£3.50

Puddings

Warm chocolate tart	£5.00
Shortbread biscuit with berries and whipped cream	£5.50
Thin apple tart and toffee sauce (Please allow 20 minutes)	£5.00
Plum and almond tart with ginger and honey ice cream	£5.50
Brown bread ice cream	£5.00
British Cheese Selection	£7.00
Selection of tea and coffees	£3.00

Meats from the grill

Rib eye steak (aged for 28 days) from Dillon's Farm in Ireland, served with grilled vine tomatoes, chips and herb butter	£15.00
Kent salt marsh lamb cutlets, minted pea puree and crushed potatoes	£14.50
Flattened and black peppered free range chicken breast with mashed potatoes	£12.00
8oz 100% prime beef burger and chips	£9.50
Rare breed pork sirloin steak, grilled and served mashed potatoes and mustard sauce	£11.00

Vegetarian dishes

Starters

Roast tomato and coriander soup	£5.75
Grilled asparagus, poached egg, hollandaise sauce	£7.00
Rocket, pear and Cropwell Bishop Stilton salad with a walnut dressing	£6.00

Mains

Tomato, basil and goat's cheese tart, rocket salad and new potatoes	£12.00
Pearl barley risotto and pumpkin with regato cheese	£11.00
Sautéed wild mushrooms with wilted spinach in a puff pastry case	£12.00