

---

## LEATHER BOTTLE

---

### STARTERS

Soup of the day served with toasted bloomer 4.5

Wild mushroom and creamy leek brioche 7

Oats cheese, salsify, butternut squash and spinach salad 6.50

Hot smoked salmon, honey glazed pears, mint and walnuts  
7.50

Seared sea bream,  
cherry tomatoes, roasted almonds and fennel 7

Deville pheasant and wild mushrooms on toast 7.50

Wood pigeon, roast chilli, heritage beetroot and buckwheat  
salad with a yoghurt dressing 7

### BAR SNACKS

Wild boar and apricot sausage roll 4.5

Parmesan straws with tomato and basil chutney 4

Chorizo Scotch egg with paprika mayo 5

Dingley Dell pork crackling and warm apple sauce 4

Baked camembert, honey and garlic  
homemade fig chutney and toasted bloomer 9

Frickles with chilli mayo 4

Salt and pepper sprats with curry mayo 6.5

London stout fondue 6.50

### SHARERS & BOARDS

Veggie board 12

Stout rarebit fondue, allotment vegetables,  
and toasted sour dough

Artisan bread selection 7

olives, slow roasted garlic, oil and balsamic

Meat Feast 20

Ham hock scotch egg, wild boar and apricot sausage roll,  
frickles, mini classic burger, buttermilk chicken wings,  
honey mustard sausages, mini homemade pie.

Basket of eggs 13

Black pudding, ham hock, chorizo scotch eggs

### MAINS

28 day Angus sirloin steak, triple  
cooked chips, watercress and béarnaise  
24

Young's Beer battered Atlantic cod,  
chunky chips and mushy peas 13.25

Grilled Hake, cider clams,  
mint and garden pea risotto 13.50

Herb crusted lamb neck fillet,  
celeriac puree, winter vegetables and  
tomato jam 14

Slow braised ox cheek, butterbeans,  
mashed squash and red wine shallots  
13.50

Homemade pie of the day  
with creamy mash and vegetables 14

Sausages of the day  
with creamy mash and onion gravy 12

Buttermilk chicken burger, avocado,  
streaky bacon, sweet potato fries 13.50

Black and blue burger,  
Black pudding, oxford blue rarebit,  
and potato wedges 14

Roasted seasonal squash, pied de  
mouton, buckwheat, lemon thyme  
butter and goats curd 11.25

Celeriac, kale and pumpkin crumble  
with root vegetable mash 11

---

### SPECIALS TO SHARE

---

Dingley dell pork belly  
stuffed with pork apple and chestnut,  
heritage carrots and tarragon  
dauphinoise potato 24

Shin of beef stew,  
horseradish dumplings and Brussel  
sprouts with bacon 20

Whole free range chicken  
with lemon and thyme,  
heritage carrots and tarragon,  
dauphinoise potato 24

---

### SIDES