

SUNDAY MENU

SMALL PLATES

Calamari 9.5

with saffron aioli

Broccoli & Leek Soup 7 (v,ngcio)

with parmesan toast

Garlic Butter Flat Bread 8.5 (v)

with hummus

Cheese & Jalapeño Taquito 8 (v)

with tomato salsa

Fried Fish Fillet 8.75

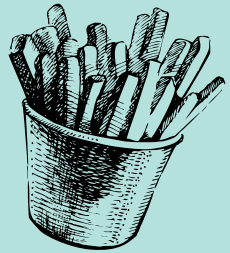
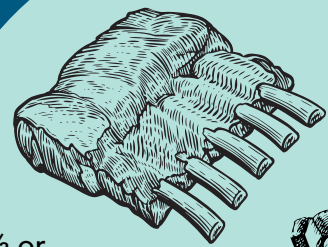
with lime and chilli dipping sauce

Corn Fried Chicken Tenders 8.5

with piri piri mayo

Fried Chicken Wings 9

with Louisiana hot sauce,
piri piri or bourbon bbq



Bourbon Glazed ½ or

Whole Rack of Pork Ribs 10/20 (ngci)
with slaw

Mac N Cheese Croquettes 7.5 (v)

served with a cheese dipping sauce

Nachos 8.5 (v,ngci)

salsa, guacamole, melted cheddar, cheese sauce, sour
cream, pickled jalapeño, spring onion and micro coriander
+ beef chilli 5

Fries 5 (ve,ngci)

+ garlic butter and fresh chilli 1 (v)

or upgrade to dirty fries with beef chilli and cheese 4.5

Waffle Fries 6 (ve,ngci)

+ garlic butter and chilli 1 (v)

or upgrade to dirty fries with
beef chilli and cheese 4.5



LARGE PLATES

300g Rib Eye Steak 30

with waffle fries, peppercorn sauce,
rocket red onion salad

Fish & Chips 18

with mushy peas, fries and tartar

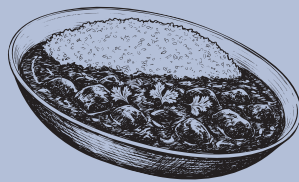
Texan Beef Chilli 18.5 (ngci)

with rice, sour cream, guac,
pickles, tortilla corn chips n salsa

Classic Caesar Salad 13 (ngci)

+ grilled chicken tenders 4

+ streaky bacon 3



All burgers come with your
choice of fries or salad

Cheese Burger 14.5 (ngcio)

baby gem lettuce, onion, cheddar
cheese, burger sauce and pickles

+ bacon 3 + beef chilli, bacon and jalapeños 5

Chicken Kiev Burger 15.5

served with a slaw, chive and garlic mayo,
lettuce and pickles

+ guac 2 + bacon 3

Redefine Burger 15.5 (ve,ngcio)

served with sheese, vegan hot mayo, lettuce and pickles
+ guac 2

ROASTS

all served with crispy maris piper
roasties, seasonal greens, roast root veg,
glazed carrots, st ewes rich yolk yorkie

Sirloin of Beef with horseradish cream 24 (ngcio)

Half Roasted Chicken

with sage & onion stuffing 22 (ngcio)

Braised Lamb Shank with mint sauce 25 (ngcio)

Field Mushroom & Camembert Wellington 19 (v)

Redefine Plant Based Steak 20 (ve)

with horseradish cream

Trio of Roasts - ¼ Chicken, Sirloin of Beef
& ¼ Rack BBQ Pork Ribs 26 (ngcio)

ROAST SIDES

Buttered Savoy & Leeks 6 (v,ngcio)

Cauliflower Cheese 6 (v) Pigs in Blankets 6 (ngci)

St Ewes Yorkie 3.5 Maris Piper Roasties 5 (ve,ngci)

Sage n Onion Stuffing 4 (v)

DESSERTS

Chocolate &

Peanut Butter Stack 7.5 (v)

with vanilla ice cream

Sticky Toffee Pudding 8 (ngci)

with vanilla ice-cream

Lemon Tart 6.5 (ngci,v) with vanilla ice-cream

Chocolate Truffle Brownie Torte 7.5 (ve,ngci)

with chocolate ice-cream (vegan available upon request)

Ice-cream 5.5 choose 3 scoops (v)

vanilla, strawberry, chocolate or chocolate (ve)




An optional service charge of 12.5% will be added to all bills.
Please speak to our team if you suffer from any allergies.
v - vegetarian / ve - vegan
ngci - non gluten containing ingredients
ngcio - non gluten containing ingredients option available
See opposite side for more about ALLERGENS



ALLERGENS

Please note: Soybean oil used in our kitchen is produced from genetically modified soya. We use wheat, egg, soybean, milk, peanuts, tree nuts and fish. Please be aware that normal operations involve shared cooking and preparation areas, including common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergies.

Accordingly, WE DO NOT RECOMMEND consumption of our gluten free foods by those with celiac disease.

Montreal House, Deal Porter Sq,
Canada Water, London, SE16 7AQ
leadbellysbar.co.uk  [leadbellysbar](https://www.facebook.com/leadbellysbar)