LEADBELLY'S
BAR & KITCHEN

DAILY MENU

SMALL PLATES

Crispy Salt & Pepper Squid **10**
With smoked chilli mayo

Truffled Mushroom Croquettes (v) **7.5**
With cheese fondue dip

Fried Chicken Tenders **8.5**
With sweet barbecue dip

Fried Chicken Wings **9.5**
Tossed in your choice of sauce: peri peri, barbeque or buffalo

Pork Riblets **9.5**
With sweet soy barbecue glaze, sesame & spring onion

Nachos (v) **8.5**
Salsa, guacamole, melted cheddar, cheese sauce, sour cream, pickled jalapeños, spring onion & micro coriander
+ Beef chilli 4.5

Skin-On Fries (ve) **5**
+ Garlic butter & fresh chillies (v) 1.5
+ Gravy & cheese (v) 2.5
+ Beef chilli & cheese 4.5

Sweet Potato Fries (ve) **6.5**
+ Garlic butter & fresh chillies (v) 1.5
+ Gravy & cheese (v) 2.5
+ Beef chilli & cheese 4.5

Falafel & Flatbread (ve) **8.5**
With hummus and harissa oil

Green Gyoza (ve) **7.95**
With ponzu ginger dipping sauce

Rustic Vegetable Soup (v) **7.5**
With toasted bloomer & butter
+ Grilled chicken fillet 4

LARGE PLATES

Mixed Grill **30**
Beef rump steak, gammon steak, lamb chop, pork sausages, thyme vine tomatoes, garlic confit mushrooms, onion rings, skin-on fries & Café De Paris butter
+ Fried eggs **2.5**

Fish & Chips **18.5**
Skin-on fries, tartare sauce & mushy peas

Half-Roast Chicken with Garlic **19.5**
Your choice of skin-on fries or salad, & grilled tenderstem broccoli

Teriyaki Chicken Bowl **18**
Egg fried rice & stir-fried greens

Classic Caesar Salad **11**
Cos lettuce, croutons, egg, anchovies, grana padano
+ Grilled chicken **4** | + Bacon **3**

Mushroom & Chickpea Coconut Rendang Curry (ve) **15**
With Jasmine rice, Achar sauce, pickled onion & coriander

Indonesian Chicken Coconut Rendang Curry **16**
With Jasmine rice, Achar sauce, pickled onion & coriander

Texan Beef Chilli **18.5**
Rice, sour cream, guacamole, salsa, pickles & tortilla chips

Jolly Hog Sausages & Mash **17.5**
Cheese & mustard mash, sautéed greens & caramelised red onion gravy or redefine sausages (v)

Steak & Ale Pie **16.5**
With cheese & mustard mash, sautéed greens and gravy

SHARING PLATES

Hot Honey Baked Camembert (v) **16**
Camembert baked in our house-made pizza dough, drizzled with hot honey

Ultimate Platter **34**
Pork riblets, chicken tenders, truffled mushroom croquettes, beef chilli and cheese fries & assorted dips

Chick Chick Platter **29.5**
Chicken tenders, chicken wings, coleslaw, skin-on fries, pickles & assorted dips

Veggie Platter (v) **25**
Green gyoza, falafel & hummus, truffled mushroom croquettes, sweet potato fries & flatbread

- contains nuts

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

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.

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PIZZA

All our red base pizzas are with the finest San Marzano tomato sauce. We use biga dough which creates a light texture with large air bubbles, and rich, complex flavours which results in a stronger and more aromatic final product. Neapolitan will tell you, it's all about the crust!

Margherita (v) **12**
Mozzarella & fresh basil

Double Pepperoni **15**
Mozzarella, spicy pepperoni & wild oregano

The Hot One **16**
Mozzarella, pepperoni, nduja & hot honey

Four Cheese **14**
Mozzarella, gorgonzola, taleggio & pecorino

Redefine Cheezeburger (ve) **13**
Vegan cheese, redefine mince & pickled jalapeños

Deep Dish Sloppy Joe **16**
Mozzarella, beef chilli, pickled jalapeños & onion

Deep Dish Truffled Triple Mac & Cheese (v) **15**
Mozzarella, cheddar & red Leicester

ADD TO YOUR PIZZA

Spicy pepperoni 3
Anchovies 2
Gorgonzola 3
Roasted mixed peppers (ve) 1.5
Coppa di parma ham 4
Vegan cheese (ve) 2.5
Garlic confit mushrooms (ve) 2
Pickled jalapeños (ve) 1.5
Nduja 3
Hot honey (v) 1.5

DIPS 2.5

Confit garlic & truffle mayo (v)
Garlic & herb mayo (v)

BURGERS

All of our burgers are served with your choice of skin-on fries or salad.
Upgrade to sweet potato fries for 1.5

Cheeseburger **14.5**
Beef patty, cheddar, burger sauce, baby gem lettuce, pickled onion & gherkins
+ Bacon **3** | + Jalapeños 50p | + Hot honey 1.5
+ Beef chilli 3.5

Buttermilk Fried Chicken Burger **15.5**
With pickled slaw, baby gem lettuce, garlic butter & crispy chilli oil
+ Bacon **3** | + Jalapeños 50p | + Cheddar cheese 1.5
+ Hot honey 1.5 | + Beef chilli 3.5

Redefine Burger (ve) **15.5**
Vegan cheese, vegan hot mayo, baby gem lettuce, pickled onion & gherkins
+ Guacamole **2** | + Jalapeños 50p | + Beef chilli 3.5

DESSERTS

Sticky Toffee Pudding (v) **8**
With vanilla ice-cream

Morello Cherry Pie (v) **8**
With warm custard

Torta Della Nonna (v) **7.5**
The classic Italian grandmother's cake with vanilla ice-cream

Chocolate Truffle Torte (v) **7.5**
With vanilla ice-cream

Oreo Sundae (v) **7**
Vanilla ice-cream, whipped cream, chocolate sauce & crushed Oreos

Jude's Blood Orange Sorbet (ve) **2**
per scoop

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