LEADBELLY'S
BAR & KITCHEN

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

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

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

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

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

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

SHARING PLATES

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

BURGERS

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

Cheeseburger (ngcio) **14.5**
Beef patty, cheddar, burger sauce, baby gem lettuce, pickled onion & gherkins
+ Bacon **3** | + Jalapeños 50p | + Onion rings 1.75 | + 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 | + Onion rings 1.75 | + Cheddar cheese 1.5 | + Hot honey 1.5 | + Beef chilli 3.5

Redefine Burger (ve, ngcio) **15.5**
Vegan cheese, vegan hot mayo, baby gem lettuce, pickled onion & gherkins
+ Guacamole 2 | + Onion rings 1.75 | + Jalapeños 50p

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SUNDAY ROASTS

All our meat roasts are served with duck fat roast potatoes, Maple syrup glazed parsnips, buttered roast carrots, sautéed greens, Yorkshire pudding & gravy.

Prime Sirloin of Beef (ngcio) **24**
Half Roasted Chicken with Garlic (ngcio) **22**
Pork Belly & Crackling (ngcio) **24**
Mushroom & Camembert Wellington (v) **19**
With roast potatoes, Maple syrup glazed parsnips, buttered carrots, sautéed greens, Yorkshire pudding & gravy.

Sweet Potato & Chickpea Loaf (ve, ngci) **16**
With roast potatoes, Maple syrup glazed parsnips, sautéed greens & gravy.

ROAST SIDES

ANY 4 FOR £15

Cauliflower Cheese Stuffed Yorkshire Pudding (v) **6.5**
Jolly Hog Pigs in Blankets (ngci) **4.5**
Sage & Onion Stuffing (v) **4**
Sautéed Greens (ve, ngci) **4**
Duck Fat Roast Potatoes (ngci) **4**

LARGE PLATES

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

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

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

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

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

Steak & Ale Pie **16.5**
Cheese & mustard mash, sautéed greens & gravy

- 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.