Please make a note of your table number.
Place your order at the counter and your food will be served to your table.

RESTAURANT MENU

◙ No Dairy ♦ No artificial additives ♣ Fair Trade
☻ Organic ☺ Using local products ☼ Low Fat **V** Vegetarian
♥ Gluten Free (While the produces marked are gluten free they are made in the same kitchens as non gluten free item)
ALL PRICES INCLUDE VAT

Homemade Cakes and Desserts - Prices range from £1.05 to £3.95

Please see our chilled counter for today's selection of cakes - they are changed regularly so there is always something new to try. All our cakes and desserts are handmade in our kitchen.

Breakfast Speciality (Served 10.00am to 2.30pm)

Mid Day Breakfast ☺ **£5.95**
Old English pork sausage, back bacon, field mushroom, fried egg, tomato, beans and sauté potatoes

Hot Sausage Bap ☺◙ **£2.85**
A soft floured bap and locally made old English Sausages

Bacon Bap ☺◙ **£2.85**
A soft floured roll with freshly cooked bacon

Speciality Sandwiches (Served 11.30am to 4.30pm)

All served with homemade potato wedges and coleslaw

Lamb Burger ☺ **£6.50**
Homemade burger served *on a toasted sea salt and rosemary foccacia roll with mixed leaves, cucumber, tomato and a coriander and mint mayonnaise*

"Posh" Cheese on Toast **£5.85**
Fresh brown or white bloomer bread topped with Goats cheese, strips of bacon and caramelised onions Topped with a rocket salad and a basil dressing

Sage Derby Cheese Bloomer ☺**V** **£5.85**
Topped with a homemade date and Leatherbritches Ale chutney with mixed leaves, tomato and cucumber on fresh brown or white bloomer bread

Baked Chicken Baguette **£6.25**
Chicken, mushrooms and mature Cheddar Cheese served in a freshly baked baguette, then drizzled with BBQ sauce

New Leaf Club Sandwich **£6.25**
Cajun chicken breast served with a garlic and spring onion mayonnaise, layered with back bacon, lettuce, tomato and cucumber

Sandwiches

All our sandwiches below are freshly made on white or granary bread, served all day

Ham and Cheese *(with Branston pickle)* **£2.75**
Tuna & Cucumber *(Tuna mayonnaise topped with sliced cucumber)* **£2.75**
Cheese Salad V *(Cheddar cheese, mixed leaves, tomato & red onion)* **£2.65**
Egg and Cress V *(Egg and cress in a light mayonnaise)* **£2.50**
Chicken & Tomato *(with a Honey & Tarragon Mayonnaise)* **£2.75**

Side Orders (Served 11.30am to 4.30pm)

Chips **£1.55**
Mixed Salad **£1.50**
Roll & Butter **£0.85**

Salads (Served 11.30am to 4.30pm)

Chicken and Bacon Salad **£7.65**
Cajun chicken breast, bacon, mixed leaves, olives, tomatoes, peppers, and croutons in a light mayonnaise. Served with fresh bloomer bread and butter

King Prawn and Chorizo Sausage ♥ **£7.95**
Pan-fried king prawns and Italian Chorizo Sausage on spinach and rocket leaf, with mixed chopped salad, served with a red pepper dressing and fresh bloomer bread

Smoked Mackerel ♥ V **£7.65**
Fillet of smoked mackerel served on a warm salad of fennel, new potatoes, spring onion and cherry tomatoes accompanied with a beetroot dressing

Lighter Selection (Served 11.30am to 4.30pm)

Toasted Cinnamon and Sultana Loaf ☺◙ V **£1.90**
Locally made fruit loaf with butter

Home-made Soup of the Day ☺♦♥ V **£2.95**
Freshly made soup using fresh natural ingredients
with either a wholemeal or white bread roll and butter **£3.45**

Cheesy Potato ♥ V **£4.75**
A jacket potato filled with cheddar cheese or cheese and spring onion served with salad and coleslaw

Tuna Mayo ♥ ◙ **£4.95**
A jacket potato filled with tuna mayonnaise served with salad and coleslaw

Chilli con Carne Potato ◙ **£4.95**
A jacket potato filled with Chilli con Carne served with salad and coleslaw

Cheese and Pastrami Platter for Two to share ..... **£12.95** (for two people)
Selection of local cheeses and pastrami served with date and Leatherbritches Ale chutney, apple, celery, grapes, and a selection of freshly baked breads

Hot Dishes (Served 11.30am to 2.30pm)

All our main courses are made on the premises using fresh local ingredients wherever possible

Steak, Mushroom and Ale Pie ☺ **£7.25**
British beef cooked in a rich Leatherbritches Ale topped with short crust pastry, served with fresh vegetables

Pan-fried Salmon Steak **£7.25**
Served on a herb and spring onion mash drizzled with a garlic and chilli butter, served with fresh vegetables

PLEASE SEE TODAY'S SELECTION OF FRESHLY COOKED MAIN COURSES USING LOCALLY PRODUCED ORGANIC INGREDIENTS WHERE POSSIBLE.

Desserts

Warm Chocolate Tart **£3.95**
Made to our own recipe with orange syrup sauce and clotted cream

Apple and Strawberry Crumble **£3.95**
Apple and strawberry, topped with a light crumble and served with ginger and honey ice cream

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Hot Beverages

Filter Coffee **£1.65**
We use freshly ground coffee in every cup

Decaffeinated Coffee **£1.65**

Cappuccino ☺ **£1.90**
Coffee and frothed milk

Latte ☺ **£1.90**
Coffee and steamed milk

Espresso **£1.65**
A small strong black coffee

Tea per person **£1.20**
English Breakfast, Earl Grey

Herbal Infusion Teas **£1.45**
Peppermint and fruit teas

Regular Hot Chocolate **£1.85**
Piping hot deliciously rich chocolate, ideal on a winter day

Luxury Hot Chocolate **£2.10**
A regular chocolate topped with whipped cream ☺ *and a flake - go on spoil yourself !!!!*
or *with whipped cream and marshmallows*

Soft Drinks

Fizzy Drinks ♥ **£1.65**
A large glass served chilled, choose from:
Virgin Cola, Diet Virgin Cola, Vimto Sunkist Orange or Lemonade

Dandelion and Burdock ♥ **£2.35**
A traditional refreshing drink

Elderflower Pressè ☻ ♦♥ **£2.10**
A refreshing blend of sparkling mineral water and natural Elderflower

Oasis Citrus ☻ ♦♥ **£2.25**
A blend of citrus fruits in a refreshingly still drink

Oasis Summer Fruits♥ **£2.25**
A blend of summer fruits in a refreshingly still drink

Apple Juice ☻ ♦♥ **£1.95**
100% pure organic fruit juice from the UK

Frobishers Orange Juice ☻ ♦♥ **£1.95**
100% pure organic fruit juices served chilled

Pear Juice ☻ ♦♥ **£1.95**
100% pure organic fruit juice from the UK

Cranberry Juice ☻ ♦♥ **£1.95**
Pure still cranberry juice served chilled

Organic Ginger Beer ☻ ♦♥ **£2.10**
A fiery but refreshing organic ginger beer

Mineral Water ♦♥ **£1.45**
Sparkling or Still served chilled

Appletiser **£1.95**
A refreshing light sparkling apple drink

Orange, Guava and Strawberry Smoothie ♦♥ **£2.65**
A delicious refreshing blend of 100 % natural goodness served over ice, no additives just fruit

Pineapple, Banana & Mango Smoothie ♦♥ **£2.65**
A delicious refreshing blend of 100% natural goodness served over ice, no additives just fruit

Alcohol Beverages

Magners Cider A chilled refreshing Cider (4.5%vol) ..... **£3.30** 568ml bottle

Draught Beers

Becks (4% vol) ..... **Pint £2.85 Half pint £1.42**
Boddingtons (4.5% vol) ..... **Pint £2.75 Half pint £1.37**
Shandy ..... **Pint £2.50 Half pint £1.25**

WINE LIST

White Wine

1. **Pinot Bianco, Salvalai Estate, Italy** ..... **£12.25** **bottle** **£3.30** **175ml glass**
   Pale silvery colour with golden highlights, aromatic with fresh apple bouquet. Refreshingly crisp with a peachy palate and a gentle finish

2. **Semillon Chardonnay, Arunta Flats, Australia** ..... **£13.50** **bottle** **£3.60** **175ml glass**
   Light silver colour, aromas of fresh pineapple with a touch of lychee, medium body, good dryness in the finish

3. **Chardonnay, Premium Vina Tarapaca, Chile** ..... **£13.95** **bottle**
   Light gold colour, barrel fermented in French oak, rich and creamy with a concentration of cantaloupe, honey melons and pears. Full bodied, this Chardonnay is absolutely divine

4. **Chenin, Chateau Gaillard, Bio Dynamic** ..... **£14.50** **bottle**
   Clean silvery colour, medium body expressing a bouquet of exotic lychee and quinces, melting in the mouth with considerable length.

Red Wine

5. **Merlot, Salvalai Estate, Italy** ..... **£12.25** **bottle** **£3.30** **175ml glass**
   A dark ruby wine, medium bodied with an instant fragrance of wild red berries, velvety and leaving a clean round taste with plenty of fruit still on the finish

6. **Shiraz 2005, Arlington Estate, Australia** ..... **£13.95** **bottle** **£3.60** **175ml glass**
   Dark red colour, redcurrant and pepper, warm juicy, good body, excellent quality finish

7. **Cabernet Sauvignon, Premium Tarapaca, Chile** ..... **£13.95** **bottle**
   Dark ruby colour, blackcurrants spread over the glass, full bodied with a soft lengthy taste of wild cassis, enjoyable finish

8. **Black Gamay, Chateau Gaillard, Bio Dynamic** ..... **£14.50** **bottle**
   Brilliant raspberry colour, softly dry bouquet of blackcurrants, clean palate of fine fruit, most natural flavour

Blush Pink

9. **Pinot Grigio, Villa Dei Narcisi** ..... **£13.80** **bottle** **£3.50** **175ml glass**
   Pale salmon pink effusing onto a bouquet of brioche and aromatic apple and peach. Fresh and crispy dry to the palate

Cava

10. **Roger Goulart, Brut Reserva, Cava, Spain** ..... **£14.95** **bottle**
    A prestige Cava created by Roger Goulart with all the skill and style of French champagne