

MENU

STARTERS

Soup of the Day with chef's handmade crusty bread (V)(VGA)(GFA) **7.25**

Home fried tortilla chips, melted cheddar cheese, guacamole, tomato salsa, jalapeno peppers, sour cream(V)(VGA) **8.95**

Seared king scallops, roasted padron peppers, red pepper puree, chorizo **16.50**

BBQ chicken wings, red cabbage and jalapeno slaw, sweet chilli mayonnaise **8.95**

Selection of Bread, Olives & sundried tomatoes, oil & balsamic vinegar (V)(VGA) **7.95**

Smoked mackerel pate, lemon and black pepper butter, horseradish cream, dressed rocket, toast **8.95**

MAIN COURSE

Pork Belly, spring onion mash, roasted carrots, winter greens, baby onions, sage gravy **21.50**

Seared sea bass, crushed new potatoes, sauté tender stem broccoli, lemon and white wine cream sauce **22.95**

Sweet potato, chickpea and red lentil curry, steamed fragrant rice, naan bread (VG) **16.95**

Add Grilled Chicken (GF) **4.50**

Add King Prawns (GF) **6.00**

Pie of the week, chips, carrots, fine beans, savoy cabbage, gravy **18.95**

Wild mushroom tortellini, white wine cream, sauté shimeji mushrooms, crispy sage **18.95**

Char-grilled Cajun chicken burger, red cabbage slaw, gem lettuce, lemon mayonnaise, tomato relish, toasted grill house bun, seasoned fries **17.50**

Cod and Chips - fillet of cod, hand cut chips, crushed minted peas, tartare sauce, lemon **17.45**
Add The Lesters Curry Sauce **3.00**

The Lesters beef steak burger, tomato relish, baby gem lettuce, gherkins, smoked bacon, cheddar, smoked paprika mayonnaise, toasted grill house bun, seasoned fries (GFA) **17.50**

Braised oxtail pappardelle, spinach, white beech mushrooms, Grano Padano, red vein sorrel. Garlic ciabatta **21.95**

STEAK & GRILL

Dry aged Yield Fields Farm beef served with French fries or hand cut chips and a garlic mushroom, red onion & tomato tartlet

8oz Fillet (GFA) **34.45**

8oz Rump(GFA) **24.95**

10oz Ribeye (GFA) **29.95**

12oz Gammon steak 24.95

Mixed grill - Sausage, rump steak, fried egg, lamb cutlet, gammon steak, Cajun spiced chicken **28.95**

Add a sauce (GFA), black pepper, Diane, chili & garlic butter, blue cheese cream **3.95**

SIDES

Honey roasted carrots (GF)(V)

4.50

BBQ seasoned French fries

4.25

Fine beans, confit shallot, parmesan (GF)(V)

4.50

Hand cut chips

4.25

Mixed house salad, house dijon dressing

4.50

Creamed baby leeks, garlic and parmesan crumb **4.50**

(V) vegetarian

(VG) vegan (VEA) vegan alternative

(GF) Gluten Free

(GFA) Gluten Free Alternative

We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however, we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens recognised by the FSA, but we are unable to give information on allergens outside of this; however, as we handle many allergens in our busy kitchen we therefore cannot guarantee all traces of allergens are completely removed.