

LEICESTER SQ

BAR & RESTAURANT

Starters

Smoked haddock, leek and potato soup	£5.75
Egg Benedict with smoked salmon on toasted muffin	£6.75
London cured smoked salmon and brown bread	£7.50
Peppered pan seared rare tuna, warm potato salad and olive oil dressing	£8.00
Prawn and avocado cocktail with traditional Marie Rose sauce	£8.00
Scallops served in their shell with garlic butter	£8.00
Six Galway Bay rock oysters with red wine and shallot vinegar	£9.00

Mains

Shetland mussels cooked in white wine and shallots, served with chips	£9.50
Cod fillet in beer batter with chips	£11.50
Organic farmed Scottish salmon, wild mushrooms and tarragon cream sauce	£12.00
Smoked haddock, spinach and poached egg	£13.00
Roasted grey mullet fillet with citrus crust and warm potato salad	£13.50
Whole plaice grilled with green beans and new potatoes	£15.00
Roasted sea bream with smoked salmon Risotto and herb oil	£16.00
Grilled halibut with lemon and parsley butter	£16.50

Platters to share

Shellfish: oysters, Mediterranean prawns, cockles and mussels with mayonnaise and red wine shallot vinegar	£10.00
Smoked halibut, salmon, mackerel and trout	£12.00

From the grill

8oz 100% prime beef burger and chips	£9.50
Rare breed pork sirloin steak, grilled and served mashed potatoes and mustard sauce	£11.00
Flattened and black peppered free range chicken breast with mashed potatoes	£12.00
Kent salt marsh lamb cutlets, minted pea puree and crushed potatoes	£14.50
Rib eye steak (aged for 28 days) from Dillon's Farm in Ireland. Served with grilled vine tomatoes, chips and herb butter	£15.00

Puddings

Plum and almond tart with ginger and honey ice cream	£5.50
Warm chocolate tart with vanilla ice cream	£5.00
Shortbread biscuit with berries and whipped cream	£5.50
Thin apple tart with vanilla ice cream (Please allow 20 minutes)	£5.00
Brown bread ice cream	£5.00
British cheese selection	£7.00
Selection of tea and coffee	£3.50

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Vegetarian dishes

Starters

Roast tomato and coriander soup	£5.75
Rocket, pear and Cropwell Bishop Stilton salad with a walnut dressing	£6.00
Grilled asparagus, poached egg and Hollandaise sauce	£7.00

Mains

Pearl barley risotto and pumpkin with regato cheese	£11.00
Sautéed wild mushrooms with wilted spinach in a puff pastry case	£12.00
Tomato, basil and goat's cheese tart with rocket salad and new potatoes	£12.00

Recent reviews...

"The food was equally attractive... We started with smoked haddock leek and potato soup, which was creamy and delicious, and oysters, also good and elegantly presented. The mains of pan-seared tuna on a warm potato salad and Irish rib eye steak with vine tomatoes and chips were both fresh and perfectly cooked, but it was the desserts that took the biscuit...
...The service throughout dinner was friendly and efficient..." - **The Times**

"We loved the smoked haddock soup and scallops served with garlic butter to start, while the roasted sea bream with smoked salmon risotto and smoked haddock, spinach and poached egg mains also went down a treat." - **Marie Claire**

"The atmosphere at the Leicester Square Bar and Restaurant is a friendly one, you won't feel intimidated walking in as this isn't a hotel with pretentious airs and graces ... the menu focuses on seafood. And excellent seafood it is, too. Don't worry if you're not a big fan, they have an excellent choice of vegetarian and meat dishes." - **View London**

Set Menu

Starters

Roast tomato and coriander soup (v)

Salad of marinated squid with baby fennel and citrus dressing

Egg Benedict with smoked salmon

Mains

Organic farmed Scottish salmon, wild mushroom and tarragon cream sauce

Smoked haddock, spinach and poached egg with mashed potatoes

Flattened and black peppered free range chicken breast with mashed potatoes

Pearl barley risotto and pumpkin with regato cheese (v)

Desserts

Shortbread biscuit with berries and whipped cream

Thin apple tart with vanilla ice cream

Warm chocolate tart with vanilla ice cream

Selection of tea and coffee

2 courses – £19.50

3 courses – £25.00