



THE LEATHES HEAD
HOTEL AND RESTAURANT



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Dinner Menu

Featuring local British Produce, Head Chef Noel Breaks & team fills the menu with fine dining options, some classic with a modern twist, all as full of imagination as they are of flavour.

Three Courses £45.00 or Two courses £35.00

(Three courses Menu included with Dinner Bed and Breakfast package)

Wine Pairing Three Courses £25.00 Per Person

Wine Pairing Two Courses £20.00 Per Person



For advice on our ingredients regarding food allergies and intolerances, please speak with a member of our team who will be able to assist.



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The Leathes Head Soup

Daily Changing

Daily Changing Wine Pairing

Ravioli

Daily Changing - Freshly Prepared

Daily Changing Wine Pairing

Salt Aged Duck

Potato Terrine – Red Cabbage – Sherry Vinegar Jus

A.O.C Côte-de-Nuit Village, Gille Jourdan 2014, France

Rainbow Trout

Rhubarb – Kohlrabi – Celery

Dart Valley Reserve, Sharpham Winery 2016, England



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Rack of Yew Tree Farm Hogget

Turnips - Fondant Potato - Roasted Shallot

Soraie 2015 IGT Veneto, Italy

Fillet of Aged Cumbrian Beef (Supplement £8.95)

Confit Onion - Parsnip – Leek

Chamuyo Malbec 2017, Mendoza, Argentina

Seabass

Burnt Cauliflower - Bulgur Wheat - Caviar Sauce

Intipalka Sauvignon Blanc 2016, Peru

Pork

Prune Purée – White Bean Cassoulet – Sweet Cicely
Gnocchi

Il Carretto Rosso di Puglia, Sangiovese 2016, Italy

Confit Cabbage

Jersey Royals – Broccoli and Blue Cheese Purée –
Mustard Seed Vinaigrette

Navardia Organic Rioja, Vegetarian, D.O.C 2016, Spain

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White Chocolate

Raspberry – Wood Sorrel – Malt

Muscat de Beaume de Venise, France

Peach

Frangipane - “Marshmallow” – Honey Ice Cream

Akashi Tai Sake, Japan

Pistachio

Pistachio Cake – Bee Pollen Meringue – Toffee Panna
Cotta

Lindisfarne Mead Dark, England

Northwest Cheese Trolley (Supplement £5.00)

Cumbrian & Lancashire Cheese – Crispbreads – Apple
Chutney

50ml of Port

Taylor's 2012

Graham's 2012

Cockburn Fine Ruby