

Starters

Soup | 5.75 (v)
please ask your waiter for today's choice

Chicken Liver Parfait | 7.45
fruit chutney, granary croutons

Smoked Haddock Gratin | 6.85
grain mustard, gruyere cheese, breadcrumbs

Duck Won Ton | 7.50
cucumber spaghetti, plum sauce

Pear & Walnut Salad | 6.50 (v)
red wine poached pears, feta & walnut dressing

Cold Smoked Venison | 7.75
rocket and parmesan salad, horseradish cream

Oxtail Risotto | 7.95
aged parmesan, truffle oil

Home Cured Gravdax | 7.65
golden beetroot

Deep Fried Brie | 6.95 (v)
apricots, cranberry dressing

Main Courses

Chicken Breast | 16.65
sautéed wild & button mushrooms,
crispy pancetta, herbs, garlic & mushroom veloute

Pork Tenderloin | 15.95
Parma ham, braised Puy lentils,
winter vegetables, morteau sausage, shallot gravy

8oz Yorkshire Sirloin Steak | 19.95
field mushroom, peppercorn sauce

Confit Leg of Duck | 15.95
carrot & swede mash, red wine &
pomegranate seed sauce

Chateaubriand for 2 | 54.75
16oz Yorkshire fillet steak (medium-rare),
chips, peppercorn sauce

Lamb Rump | 18.95
apricots, spiced butternut squash
puree, lamb gravy

Sweet Potato & Chick Pea Curry | 13.75 (v)
black beans, butternut squash,
basmati rice

'Holme Farmed' Venison Haunch | 18.95
red cabbage, parsnip crisps
& red wine

Cod | 16.85
brown shrimps, tomatoes,
caper butter

Desserts

Chocolate Fondue | 6.50 (v)
fresh fruit, marshmallows

Spiced Apple Strudel | 6.50 (v)
vanilla cream

Vanilla Cheesecake | 6.50 (v)
spiced winter berry compote

Rum & Vanilla Panna Cotta | 6.50
rum soaked raisins, compressed apple

Warm Chocolate Brownie | 6.50 (v)
honeycomb ice-cream

Crème Brûlée | 6.50 (v)
shortbread biscuit

Crunchy Walnut Tart | 6.50 (v)
chestnut honey ice cream

Cheeses | 7.95
grapes, biscuits

Daily Specials

a daily changing specials menu is
available in the restaurant

Side Plates

Chips | Dauphinoise Potatoes
Sugar Snap Peas | Cauliflower Cheese
Honey Glazed Carrots
Mixed Leaf Salad | 3.25 (v)

Small Plates

Served in the Bar | 5 each | 3 for 12.50
see your bartender for the menu

Early Bird Menu

2 courses, 1 side, half a bottle of wine | £25 pp available up until 6pm Monday-Saturday

(v) suitable for vegetarians | before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage sold is free from traces of allergens | a 10% optional service charge will be added to the total bill which is distributed in full amongst the staff | our menus are seasonal and are therefore subject to change. Early Bird Menu terms and conditions apply.

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