

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

Pork Spring Roll | 7.50
satay dipping sauce

Confit Duck Terrine | 7.75
hazelnut salad

Oxtail Risotto | 7.95
aged parmesan, truffle oil

Home Cured Gravdax | 7.65
golden beetroot

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

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

Main Courses

Chicken Breast | 16.65
parmesan & herb crumb, wild mushrooms,
orzo pasta, tarragon cream sauce

Pork Tenderloin | 15.95
Parma ham, pea risotto,
calvados sauce

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

Confit Leg of Duck | 15.95
smoked bacon, spring cabbage, port sauce

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

Lamb Rump | 18.95
spinach, roast vine tomatoes,
shallots, lamb gravy

Vegetable & Goat's | 13.75 (v)
Cheese Envelope
brick pastry, butternut squash,
spinach, rocket, pine nuts,
tomato sauce

'Holme Farmed' | 18.95
Venison Haunch
red cabbage, blackberries, red wine

Cod | 16.85
fine ratatouille, basil oil

Daily Specials

a daily changing specials menu is
available in the restaurant

Side Plates

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

Small Plates

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

Desserts

Chocolate Fondue | 6.50 (v)
fresh fruit, marshmallows

Blueberry & Almond Tart | 6.50 (v)
lemon curd ice cream

Mango & Passion Fruit Cheesecake | 6.50 (v)
mango coulis

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

Warm Chocolate Brownie | 6.50 (v)
white chocolate & raspberry ice cream

Baileys Crème Brûlée | 6.50 (v)
chocolate & vanilla shortbread

Apple & Blackberry Crumble | 6.50 (v)
vanilla ice cream

Cheese | 7.95
please ask your waiter for today's list

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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