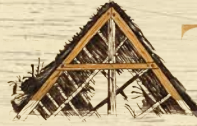




LEIPER'S ATTIC GRADUATION MENU



£38.50 FOR THREE COURSES

STARTERS

Soup of the day with toasted sour dough

Beetroot and coconut puree, roasted beetroot, goats cheese, salt & chilli beetroot crisps, tarragon (vg)

Roasted langoustines, garlic & chilli butter

Chicken Kyiv with almond & tomato veloute

MAINS

Pan-fried duck breast, charred chicory, fondant potato, carrot puree, plum jus

Marmite potato, spiced tomato and cashew veloute, pickled peashoot, parsley sauce

Pan-fried hake fillet, celeriac & crab remoulade, anchovy cream, dill oil

Beer-battered cod, tartar sauce, mushy peas & hand-cut chips

DESSERTS

Chocolate brownie, berry compote, chantilly cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Cheesecake of the day (ask server for details)

Classic affogato; vanilla ice cream & espresso shot



Please be advised that a discretionary 10% service charge is applied to tables of 5 or more



LEIPER'S



ATTIC

GRADUATION MENU