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# THE Leather Bottle

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## WHILE YOU WAIT

**KIR ROYALE:** sparkling wine and crème de cassis, fruit garnish 125ml £7.95

**FRENCH 75:** 25ml pink gin and 125ml Champagne, thin lemon and a cocktail cherry  
£ 6.95

**APEROL SPRITZ:** 75ml prosecco and 50ml Aperol served with ice and orange slices  
£6.95

**ARTISAN RUSTIC BREADS:** Kalamata olives, Modena balsamic vinegar & dipping  
virgin olive oil, salted butter £9.95(\*)

**SMOKED MIXED NUTS:** almonds, peanuts, macadamia, cashew £3.50

**KALAMATA OLIVES:** robust and fruity whole Greek olives £3.50(\*)

## STARTERS, NIBBLES AND THINGS TO SHARE

**SOUP OF THE DAY:** homemade soup with poppy seed crusty bread and salted butter  
£6.95(\*) v

**HALLOUMI STICKS:** crispy Greek halloumi sticks with smoky paprika aioli mayo  
£5.95(\*)v

**SMOKED WEALDEN CHICKEN CAESAR:** East Sussex smoked chicken breast  
with baby gem, parmesan shavings, croutons and Caesar dressing £6.95(\*)

**HALF A PINT OF WHITEBAIT:** crispy seasoned whitebait with tartar sauce, lemon  
and walnut bread £6.95

**MEZZE SHARING BOARD:** Kalamata olives, fire roasted red peppers, hummus,  
tzatziki and wholemeal pitta bread £9.95(\*) v

**SEAFOOD SHARING BOARD:** crayfish, greenlip mussels, oak smoked salmon,  
rollmop herring, saffron aioli served with artisan bread & balsamic dipping oil £13.95(\*)

**At busy times there may be a short wait as all dishes are cooked to order**

Should you have any special dietary requirements or allergies then please speak to a member of staff, a full allergy list is available on request and our chefs are happy to cater for your needs. (v) Suitable for vegetarians. (\*) Available as gluten free. Whilst we endeavour to maintain the integrity of our products, please note that our dishes are prepared in a multi-kitchen environment



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## THE MAIN EVENT

**THE LEATHER BOTTLE'S AMBER ALE BATTERED HADDOCK FILLET:** crispy chips, a choice of mushy or garden peas and homemade tartar sauce £14.95 (\*)

**PRIME CUT AGED STEAK BURGER:** inside a toasted brioche bun, with mature cheddar, baby gem, tomato & crispy chips £13.95 add bacon £1.95

**MINTED LAMB SUET PUDDING:** served with red wine jus and creamed potato £14.95

**PIE OF THE DAY:** our famous short crust pastry pie served with a choice of potatoes £14.95

**AUBERGINE PARMIGIANA:** oven baked aubergine in a rich tomato and basil passata topped with a parmesan crumb served with garlic toasted artisan bread £13.95(\*)v

**GAMBAS PIL PIL:** large king prawns saute in garlic butter with smoked paprika and cherry tomatoes served on toasted artisan bread and grilled lemon £15.95(\*)

## FROM THE GRILL

**AGED FREE RANGE 8OZ FILLET STEAK** £24.95(\*)

**AGED FREE RANGE 10OZ SIRLOIN STEAK** £19.95(\*)

steaks are served with grilled tomato, Portobello mushroom, beer battered onion rings and crispy chips

**ADD A SAUCE:** peppercorn sauce £2.95(\*)      blue cheese sauce £2.95(\*)

**MAKE IT SURF & TURF:** griddled large king prawns in garlic butter £5.95(\*)

**PIRI PIRI MARINATED CHICKEN BREAST:** griddled Portuguese spiced breast of chicken on a bed of roasted red pepper salad & crushed avocado £13.95(\*)

## SIDES @ 2.95 EACH

Seasoned crispy chips

Dressed mixed salad

House coleslaw

garlic toasted artisan bread

seasonal vegetables

buttered baby new potatoes



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## THE SWEET TREAT

**CHOCOLATE FONDANT:** dark chocolate pudding with a melting middle & yorvale dairy vanilla ice cream £5.95

**LEMON DRIZZLE CAKE:** warm glazed lemon sponge with Devon clotted cream £5.95(\*)

**BUTTERMILK PANCAKES:** with maple syrup, blueberry compote & yorvale dairy vanilla ice cream £5.95

**AWARD WINNING YORVALE FARM DAIRY ICE CREAM:** strawberry sensation, sea salted caramel, red cherry, chocolate chip, cappuccino, bourbon vanilla  
choose from three scoops £5.95(\*)

**YORVALE FARM SORBET:** mango, raspberry, gin & elderflower **two scoops** £3.95  
**three scoops** £5.95(\*)

**BRITISH CHEESE SELECTION:** Cropwell Bishop stilton, Quicques mature cheddar, Cornish brie, biscuits, grapes, celery and apple and bishops finger ale chutney £10.95 (\*)  
**Why not add a glass of port:** fortified wine with plum and berry notes best savoured with cheese

## AFTER DINNER DRINKS

Remy Martin	50ml £4.20	Kopke Port LBV	100ml £4.95
Glenmorangie	50ml £4.00	Moscatel de Setubal	100ml £4.95
Espresso Martini	95ml £9.95	Rubis chocolate wine	100ml £4.95

## FARM HOUSE BAGUETTES: £9.95

Kent honey glazed ham & tomato                      Mozzarella, pesto, wild rocket & tomato  
Crayfish tails & seafood Sauce                      Crispy smoked bacon, French brie & cranberry  
Mature cheddar & apple cider chutney

A choice of **white** or **seeded** crusty buttered baguette & served with cress and coleslaw

Gluten free baguettes available                      **Add a side of chips: £2.95**

**SOUP AND BAGUETTE:** Your choice of filled baguette with a warming bowl of soup of the day £12.95(\*)