



LUNCH SERVED 12.00 - 15.00

Winter squash, caramelised onion, thyme, parmesan and pancetta tart, pink fir potatoes, mixed leaf salad	£9.50
Roasted heritage beetroot and carrots, puy lentil salad, goats cheese, toasted walnuts and pea shoots	£8.95
Smoked chicken, pearl barley, lemon, mint, parsley and rocket salad	£9.75
Toulouse sausage, butterbean and tomato stew, green salad	£9.50
Roast cauliflower, sugar snap peas, quinoa and orange salad, toasted almonds and pumpkin seeds	£8.95
Homemade soup with cheese, date and ale chutney, artisan bread, english butter. Cheese option: Somerset Brie, Stilton or Keen's 12 month matured Cheddar	£8.95
Homemade soup, flour station bread, English farmhouse butter	£5.95
Smoked salmon and horseradish crème fraiche open sandwich on rye, sweet dill and pickled cucumber	£9.75

HOMEMADE CAKES AND TARTS

Chelsea bun	£2.95
Chocolate and cranberry brownie	£3.50
Polenta, almond and raspberry cake (made with gluten free ingredients)	£3.95
Bakewell tart	£3.95
Fruit scone with England Preserves raspberry jam and Cornish clotted cream	£3.50
Carrot cake	£3.50
Lemon shortbread	£2.75
Apricot, cranberry and oat flapjack	£2.95
Rocky road crunch bar	£2.95
Extra clotted cream or double cream	35p

SELECTION OF SOFT DRINKS, WINE AND HOT BEVERAGES AVAILABLE

All of our food is made on site using locally sourced, fresh seasonal ingredients.
If you have food allergies or intolerances, let us know so we can help you choose.

www.leafi.co.uk