

# LEICESTER SQ

BAR & RESTAURANT

## Bar snacks

Calamari in a light butter with mayonnaise	£5.00
Shetland mussels in white wine and shallots	£4.50
Smoked salmon bites, horseradish cream	£5.50
Mini fish and chips	£5.75
Galway Bay rock oyster with shallot and red wine vinegar (priced individually)	£2.00

## Starters

White bean and smoked haddock broth	£7.00
Salted cod and salmon fish cakes with chive and butter sauce	£8.75
Egg Benedict with smoked salmon	£8.50
Pan seared tuna on a nicoise salad	£9.75
Kipper pate with lemon and tarragon	£7.50
Baby spinach salad with poached egg and toasted walnuts	£8.00
Scottish scallops served in their shell with spinach and garlic butter	£10.25
Six Galway Bay rock oysters with red wine and shallot vinegar	£11.00
London cured smoked salmon with potato pancake and horseradish cream	£9.50

## Platters to share

Oysters, Mediterranean prawns, Cockles and mussels with mayonnaise and red wine shallot vinegar	£14.00
Smoked salmon, trout and mackerel	£13.00

## Mains

Shetland mussels cooked in white wine and shallots, served with chips	£11.50
Cod fillet in beer batter with chips and mushy peas	£13.75
Organically farmed Scottish salmon with creamed leeks and crushed potatoes	£16.50
Seafood linguine pasta	£12.50
Roast halibut fillet with fondant potatoes and fennel veloute	£21.00
Poached rolled Brill fillet served in a vegetable broth with mussels and cockles	£18.00
Pan fried sea bass with smoked salmon Risotto, herb oil and cream	£19.00

## From the grill

8oz prime beef burger and chips	£10.50
Breast of corn fed chicken with morels and cream sauce, new potatoes	£14.50
Rump of Kent salt marsh lamb, rosemary crust, mush potatoes and mint sauce	£18.50
Rib eye steak (aged for 28 days) from Dillon's Farm in Ireland served with grilled vine tomatoes, chips and béarnaise sauce	£18.00

## Allergies

Some dishes may contain allergens. If you have any food allergies, please ask a member of staff to make appropriate arrangements for you.

## Environmental policy

Radisson Edwardian Restaurants are committed to purchasing, transportation, packaging and wastage policies that have minimal environmental impact. We purchase wherever possible produce that is local, seasonal, ethically reared, Fair trade in the case of our teas and of the highest quality.

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## Vegetarian dishes

### Starters

Pumpkin soup £5.75

Poached egg on toasted muffin with spinach and Hollandaise sauce £6.00

### Mains

Risotto of broad beans and broccoli with blue cheese and cream £11.00

Cheddar and spinach tart £11.00

### Side orders

Green beans with shallots £3.50

Wilted spinach with nutmeg £3.50

Rich creamy mash £3.50

New potatoes and mint £3.50

Home potato chips £3.50

### Puddings

Espresso chocolate mousse £5.50

Red wine poached pear with ice cream £5.50

Apple crumble with custard £5.50

Brown bread ice cream £5.50

British cheese selection £7.00

Selection of tea and coffee £3.50

## Set Menu

### Starters

Pumpkin soup (v)

Kipper pate with lemon and tarragon

London cured smoked salmon,  
Horseradish cream and potato pancake

### Mains

Organically farmed Scottish salmon  
with creamed leeks and crushed potatoes

Poached rolled Brill fillet served in a  
vegetable broth with mussels and cockles

Risotto of broad beans and broccoli  
with blue cheese and cream

### Desserts

Red wine poached pear with ice cream

Apple crumble with custard

Brown bread ice cream

Selection of tea and coffee

**2 courses - £19.50**

**3 courses - £25.00**