



EARL OF LEICESTER

— HOTEL —

BAR - RESTAURANT - GAMING
WARWICKSHIRE FUNCTION ROOMS

- *Serving quality seasonal produce* -

OPEN

Lunch & Dinner Daily

**** ALL DAY DINING ON WEEKENDS ****



ALL MAIN MEALS RECEIVE COMPLIMENTARY SALAD BAR

(v) vegetarian
(gf) gluten free
(n) contains nuts

- Please advise any specific allergy when ordering -

BAR PLATES & STARTERS



Roasted Garlic & Parmesan Sourdough (v)

\$5.50

S.A. Coffin Bay Oysters

Natural (gf), Gin & Cucumber Granita (gf) or Kilpatrick (gf)

Half Dozen : \$18 or Dozen : \$30

Marinated King Salmon (gf)

Avocado, Radish, Tahini, Crispy Rice & Sweet Onion Dressing

\$14

Cumberland Pork Scotch Egg

Spicy Mayo

\$10

Sage & Cauliflower Croquette (v)

Tomato Kasundi

\$11

Smoked Lamb Cutlets (gf)

Eggplant, Yoghurt, & Saffron Shallots

\$14

Pork & Apricot Sausage Rolls (n)

English Mustard

\$11

Soft Shell Crab Sliders

Chilli Jam & Lime Sour Cream

\$12

Buffalo Chicken Wings

Hot Sauce & Ranch Dressing

10pcs \$12.5 or 20pcs \$20

Cajun Onion Rings (v)

Jalapeño Aioli

\$9

Ploughman's Plate (n)

Sausage Roll, Scotch Egg, Free Range Ham, English Cheddar, Pickles & Bread

\$25

Earl Share Plate

Smoked Lamb Cutlets, Chicken Wings, Croquettes & Soft Shell Crab Sliders

\$36 for 2 to 4 people

CHOP HOUSE

Black Angus Rump 350g \$28	Grain Fed Scotch Fillet 350g \$38 / 500g \$55
Grain Fed Porterhouse 300g \$32	YG Eye Fillet 250g \$38
Angus Pure 'Bone In' Sirloin 400g \$34	Paringa Farm Lamb Rump 280g \$28

Served with **Fries** or **Mash Potato**, Market Salad, Herb Butter & Red Wine Jus
optional Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Gravy or
Dianne *optional* American, Hot English or Dijon Mustard

MODERN MAIN

Pan Roasted Cone Bay Barramundi

Pancetta Wrapped Scallops, Cauliflower Mac & Cheese, Sprouting Broccoli &
Onion Glace
\$30

Roasted Duck Breast

Braised Duck & Porcini Mushroom Cannelloni, Peas, Radish & Goats Curd
\$29

Murray Valley Pork Cutlet (gf)

Celeriac & Apple Hash, Kale & Charcuterie Sauce
\$28

Peppered Paroo Kangaroo

Parsnip Chips, Beetroot, Pickled Blackberries & Blue Cheese Sauce
\$29

Pan Fried Handmade Potato Gnocchi (n)

Spinach & Jalapeño Puree, Wild Mushrooms, Goats Cheese, Asparagus &
Savoury Granola
\$25

Side

Onion Rings (v) \$9 Fries (v) \$8 Wedges (v) \$8 Steamed Greens (gf)(v) \$8
Calabrese Salad (gf)(v) \$8 Mash Potato (gf)(v) \$8

PUB CLASSIC



Old English Pork Sausages

Leek & Mustard Mash, Sprouting Broccoli, Onion Jam & Gravy
\$24

Shepherds Pie (gf)

Cheddar Mash, Root Vegetables, Peas & Capsicum Ketchup
\$24

British Fish & Chips

Ale Battered or Crumbed Flathead Fillets
House Salad, Fries, Pea Tartare & Lemon
\$25

Traditional Corned Beef

Parsley Mashed Potatoes, Baby Carrots & Mustard Cream Sauce
\$24

Earl Burger

Wagyu Beef, Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Pickles,
Caramelised Beetroot Jam, Aioli & Fries
\$20

Statesman Burger

Cajun Spiced Chicken Breast, Guacamole, Swiss Cheese, Lettuce,
Tomato, Onion, Jalapeños & Fries
\$20

Dudley Burger (v)(gf)

Chickpea & Quinoa Felafel, Mint Yoghurt, Red Pepper Jam, Zuni Pickles,
Herb Salad & Sweet Potato Fries
\$20

Salt & Pepper Squid Salad (n)

Coriander, Rocket, Peanuts & Tahini Dressing
\$22

Thai BBQ Chicken Salad (n)

Mango, Avocado, Chilli, Radish, Summer Beans & Toasted Cashews
\$21

Grilled Halloumi Salad (n)

Rocket, Fennel, Heritage Tomato, Olives, Saffron Cous Cous &
Smoked Eggplant Purée, Almonds & Seeds
\$19

EARL OF SCHNITZEL



Beef or Chicken Schnitzel

House Salad & Fries

Baron (350g) \$23

or

Earl (550g) \$28

included : Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Gravy or
Dianne Sauce

Extra

Classic Parmigiana

\$3

EARL SCHNITZEL TOPPINGS

Meat Lover : Smoked Ham, Salami, Napoli Sauce & Cheese

SC Special : Sweet Chilli Sauce, Bacon & Cheese topped with Sour Cream

Hawaii Five-0 : Ham, Pineapple, Napoli Sauce & Cheese

Toro : San José Chorizo, Napoli Sauce & Cheese

Mexican : Chilli Con Carne, Jalapeños, Sour Cream, Cheese & Corn Chips

El Diablo : Pancetta, Fresh Chilli, Secret Sauce & Cheese

N.Y.C. : Pepperoni, Fresh Chilli, Olives, Napoli Sauce, Parmesan & Fior Di Latte

\$5.50

PIZZA PIZZA



Margherita (v)

Fior de Latte, Basil & Tomato

\$18

Boscaiola (v)

Mushrooms, Gorgonzola, Pine Nuts, Cipolini Onions, Parsley & Garlic Oil

\$19

Jamón

Spanish Ham, Pickled Pear, Raisins, Brie, Rocket & Cauliflower

\$22

Diavola

Hot Salami, Buffalo Mozzarella, Jalapeños, Basil & Crispy Garlic

\$22

Salsiccia

Italian Sausage, Ricotta, Caramelised Onion, Sesame & Parsley

\$22

The Kofta

Lamb Kofta, Smoked Tomato, Almonds, Chilli Yoghurt, Fetta & Herbs

\$24

Amalfi

Prawns, Squid, Scallops, White Anchovy, Avocado, Sweetcorn,
Cherry Tomato & Coriander

\$25

Parmigiana (v)

Eggplant, Tomato, Fior de Latte, Capsicum, Parmesan & Parsley Crumbs

\$19

PIZZA TAKEAWAY AVAILABLE 7 DAYS

PUDDING OR CHEESE

Pineapple Cheese Cake

Coconut Sorbet, Passionfruit Curd & Mango with Oat & Rum Crumble
\$12

Double Chocolate Marquise

Mint Ice Cream, Chocolate Wafer & Salted Caramel
\$12

Rhubarb Bakewell Tart (n)

Yoghurt Sorbet, Strawberry & Pomegranate Salad
\$12

Apple & Cinnamon Sundae

Vanilla & Cinnamon Ice Cream, Apple Compote, Custard, Apple Granita,
Butterscotch & Crumble
\$10

Strawberry & Custard Sundae (n)

Strawberry Rippled Ice Cream, Whipped Custard, Rhubarb Jam,
Drunken Strawberries & Amaretto Biscuits
\$10

PBJ Sundae (n)

Peanut Butter & Banana Ice Cream, Chocolate Brownie, Raspberry Jam,
Salted Caramel & Peanut Brittle
\$10

Selection of Cheeses

Locally Sourced Selection of Cheeses, Membrillo, Walnuts, Pear & Lavosh
For One \$12 or For Two \$20

SENIORS MENU

available lunchtime daily

STARTER

Roasted Garlic & Parmesan Bread (v) \$4

Pork & Apricot Sausage Rolls (n) \$9

Marinated King Salmon (gf) \$10

Cajun Onion Rings (v) \$8

MAIN

British Fish & Chips

Ale Battered or Crumbed Flathead Fillets, House Salad & Fries

1 Fillet \$17 or 2 Fillets \$21

Old English Pork Sausages

Leek & Mustard Mash, Sprouting Broccoli, Onion Jam & Gravy

1 Sausage \$15 or 2 Sausages \$19

Herb Crumbed Beef or Chicken Schnitzel

House Salad & Fries

Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Cream Sauce or Dianne
\$19

Earl Burger

Angus Beef, Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Pickles,
Caramelised Beetroot Jam, Aioli & Fries

\$17

Grilled Halloumi Salad (n)

Rocket, Fennel, Heritage Tomato, Olives, Saffron Cous Cous & Smoked Eggplant
Purée with Almonds & Seeds

\$15

Salt & Pepper Squid Salad (n)

Coriander, Rocket, Peanuts & Tahini Dressing

\$18

PUDDING

Pineapple Cheesecake \$8

Double Chocolate Marquise \$8

Rhubarb Bakewell Tart \$8

SPARKLING WINE & CHAMPAGNE

	Glass	Bottle
NV Angoves Brut Regional Blend	\$6	\$28
NV Round Two Blanc de Blancs by Kim Teusner Barossa Valley	\$8.5	\$40
NV The Lane 'Lois' Sparkling Blanc de Blancs Adelaide Hills	\$9.5	\$44
NV The Lane Sparkling Brut Rosé Adelaide Hills	\$10	\$48
NV Bleasdale Sparkling Shiraz Langhorne Creek	\$9.5	\$44
NV Charles Pelletier Blanc de Blancs Burgundy, France		\$44
NV Holm Oak Pinot Noir Chardonnay Tasmania		\$58
NV Mumm Cordon Rouge Brut Champagne, France		\$80
NV Mumm Rose Brut Champagne, France		\$90

MOSCATO & ROSÉ

17 Angoves Moscato Regional Blend	\$6	\$28
17 Hesketh Moscato Adelaide Hills	\$8	\$38
17 Luna Rosa Rosé Central Ranges NSW	\$8	\$38
17 Rockford Alicante Bouchet Barossa Valley	\$10.5	\$50

RIESLING

17 Woodvale Riesling Clare Valley	\$9.5	\$44
18 Tomfoolery 'Cut & Run' Riesling Eden Valley	\$9.5	\$44
17 Jim Barry Watervale Riesling Clare Valley		\$45
17 Sons of Eden 'Freya' Riesling Eden Valley		\$50

SAUVIGNON BLANC & BLENDS

17 Angoves Sauvignon Blanc Regional Blend	\$6	\$28
17 Mike Press Sauvignon Blanc Adelaide Hills		\$36
16 Pikarua Sauvignon Blanc Marlborough, NZ	\$8.5	\$40
17 Sidewood Sauvignon Blanc Adelaide Hills	\$9	\$42
17 Deviation Road Sauvignon Blanc Adelaide Hills		\$50

PINOT GRIS & AROMATIC WHITES

15 Redbank Fiano King Valley - Victoria		\$40
16 Hentley Farm 'Poppy' Field Blend Barossa Valley	\$9	\$42
17 Lobethal Road Pinot Gris Adelaide Hills	\$9	\$42
17 Heirloom Vineyards Pinot Grigio Adelaide Hills	\$9.5	\$44

CHARDONNAY

17 Andersons Hill Chardonnay Adelaide Hills	\$9.5	\$44
17 West Cape Howe 'Old School' Chardonnay Great Southern, WA		\$44
16 Xanadu 'DJL' Chardonnay Margaret River	\$10	\$48
17 Alaiinn Fion Chardonnay Adelaide Hills		\$52
15 Barratt Wines Piccadilly Valley Chardonnay Adelaide Hills		\$60

PINOT NOIR

17 Riposte 'Dagger' Pinot Noir Adelaide Hills	\$9.5	\$44
16 Paringa Estate 'Peninsula' Pinot Noir Mornington Peninsula		\$54
17 Lethbridge 'Menage a Noir' Pinot Noir Geelong		\$65
16 Dalrymple Pinot Noir Tasmania		\$68

RED VARIETALS & BLENDS

16 Tempus Two 'Silver Series' Merlot Hunter Valley, NSW		\$38
17 Alpha Box & Dice 'Tarot' Grenache McLaren Vale	\$9	\$42
17 Hither & Yon Nero D'Avola McLaren Vale	\$9.5	\$44
16 Dowie Doole Grenache Tempranillo McLaren Vale	\$9.5	\$44
17 Tomfoolery 'Burla Negra' Tempranillo Barossa Valley	\$9.5	\$44
17 Alaiinn Fion Grenache Barossa Valley		\$52
16 Rockford Frugal Farmer Grenache, Mataro Barossa Valley		\$55
16 Coriole Barbera McLaren Vale		\$58
12 Wilson '408 Old Vines' Zinfandel Clare Valley		\$65

CABERNET & CABERNET BLENDS

13 Brands Laira 'Barrelman' Cabernet Sauvignon Coonawarra		\$38
16 Parker Estate Cabernet Sauvignon Coonawarra	\$9.5	\$44
13 St Mary's 'House Block' Cabernet Sauvignon Limestone Coast		\$54
13 Robert Oatley 'Finisterre' Cabernet Sauvignon Margaret River		\$68
13 St Hugo Cabernet Sauvignon Barossa Valley/Coonawarra		\$80
13 Primo Estate JOSEPH 'Moda' Cabernet Merlot McLaren Vale		\$110

SHIRAZ & SHIRAZ BLENDS

16 Angoves Shiraz Regional Blend	\$6	\$28
15 Mike Press Shiraz Adelaide Hills		\$36
15 The Anarchist Shiraz Mt Benson		\$38
15 O'Leary Walker Shiraz Clare Valley	\$9.5	\$44
16 Teusner 'Bilmore' Shiraz Barossa Valley	\$10	\$48
15 Jim Barry 'Single Vineyard' Shiraz Clare Valley		\$60
14 Kilikanoon 'Covenant' Shiraz Clare Valley		\$60
16 Torbreck 'The Loon' Shiraz Rousanne Barossa Valley		\$65
16 Charles Melton 'The Kirche' Shiraz Cabernet Barossa Valley		\$65
16 Samuel's Gorge Shiraz McLaren Vale		\$70
14 Rockford 'Basket Press' Shiraz Barossa Valley		\$110
13 Rusden 'Black Guts' Shiraz Barossa Valley		\$110

DESSERT WINE

15 Heggies Botrytis Riesling (375ml) Eden Valley		\$38
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CELLAR RESERVE SELECTION

All wines selected for this list have been carefully cellared and released to be enjoyed whilst in their prime.

All wines are extremely limited

09 Majella Cabernet Sauvignon Coonawarra	\$90
12 Torbreck 'The Gask' Shiraz Eden Valley	\$120
08 Mitolo GAM Shiraz McLaren Vale	\$120
08 Mitolo Serpico Cabernet Sauvignon McLaren Vale	\$130
06 Gibson Australian Old Vine Collection EV Shiraz Eden Valley	\$190
05 Torbreck 'The Descendant' Shiraz Viognier Barossa Valley	\$190
06 Gibson Australian Old Vine Collection BV Shiraz Barossa Valley	\$195
03 Torbreck 'The Factor' Shiraz Barossa Valley	\$195
04 Torbreck 'The Factor' Shiraz Barossa Valley	

\$195

COCKTAILS

Peach Bellini

Lane Lois Sparkling Blanc de Blancs, Peach Liqueur & Peach Nectar
\$15

Alison's Wonderland

Hayman's Sloe Gin, Limoncello, Passionfruit Syrup, Lime, Lemon & Soda
\$18

The Mistress

Tanqueray Gin, Lime Juice, Mint & Gomme Syrup
\$18

French Vanilla

Vanilla Vodka, Chambord, Pineapple Juice & Lemon
\$18

Spring Flower

Tanqueray Gin, Elderflower Liqueur, Licor 43, & Lemon Juice
\$19

Pot of Gold

Jamesons Irish Whisky, Apple Schnapps, Cinnamon Syrup & Lemon Juice
\$19

Little Miss Bliss

Bacardi, Honey & Cinnamon Syrup, Lime Juice & Bitters
\$18

Espresso Martini

Vodka, Kahlua, Licor 43 & Espresso Coffee
\$18

COCKTAIL JUGS

Rum For the Hills

Adelaide Hills Gunnery Spiced Rum, Adelaide Hills Rosso Vermouth, Pampero
Anejo Especial, Lime Juice, Dry Ginger, Fresh Apple & Orange
\$30

Tropicana

Olmeca Tequila, Midori, Passionfruit Syrup, Lime Juice, Pineapple Juice,
Lemonade & Cucumber Slices
\$30