



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 Bread (v)

\$7.50

Cajun Onion Rings (v)

Jalapeño Aioli

\$10

Curry Cured Salmon (gf)(n)

Yoghurt, Cucumber, Tamarind, Green Chilli, Peanuts & Coriander

\$14

Cumberland Pork Scotch Egg

Spicy Mayonnaise

\$11

Sage & Cauliflower Croquette (v)

Tomato Kasundi

\$12

Glazed Pork Fillet

Scallop, Black Pudding, Carrot, Sauerkraut & Hazelnut

\$18

Pork & Apricot Sausage Rolls (n)

English Mustard

\$12

British Fish Cake

Chorizo, Peppers, Zucchini, Tomato, Basil & Garlic Mayonnaise

\$15

Buffalo Chicken Wings

Hot Sauce & Ranch Dressing

10pcs \$12.5 or 20pcs \$20

SHARE PLATES

Ploughman's Plate (n)

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

\$26

Earl Share Plate

Garlic Bread, British Fish Cake, Chicken Wings,
Sage & Cauliflower Croquette & Scotch Egg

\$36 for 2 to 4 people

CHOPHOUSE

Black Angus Rump 350g \$29.50	Grain Fed Scotch Fillet 350g \$38 / 500g \$55
Grain Fed Porterhouse 300g \$34	YG Eye Fillet 250g \$38
Angus Pure 'Bone In' Sirloin 400g \$37	Paroo Kangaroo 250g \$29

Served with **Fries** or **Mash Potato**, Market Salad, Parsley & Garlic Oil with Red Wine Jus

optional Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Gravy or Dianne

optional American, Hot English or Dijon Mustard

MODERN MAIN

Cone Bay Barramundi

Prawns, Sweet Corn, Watermelon, Avocado & Lemon Mayonnaise
\$32

Five Spiced Duck Breast

Leg Pastilla, Peaches, Sweet Potato, Fennel & Honey
\$31

Smoked Lamb Rack (n)

Eggplant, Kale & Asparagus Tabouli, Tomato Chutney
with Witlof, Walnut & Feta Salad
\$33

Maple Glazed Pork Fillet (n)

Potato, Pancetta, Carrots, Pecans & Ranch
\$30

Pan Fried Handmade Gnocchi (n)(v)

Piperade, Goats Cheese, Zucchini, Basil & Black Olive
\$26

Sides

Onion Rings (v) Fries (v) Wedges (v) Steamed Greens (gf)(v)
Calabrese Salad (gf)(v) Mash Potato (gf)(v)
\$10 each



Old English Pork Sausages

Leek & Mustard Mash, Sprouting Broccoli, Onion Jam & Gravy
\$25

Shepherds Pie (gf)

Cheddar Mash, Root Vegetables, Peas & Capsicum Ketchup
\$25

British Fish & Chips

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

Salt & Pepper Squid

House Salad, Fries, Sweet Chilli & Lime Mayo
\$22

Traditional Corned Beef

Parsley Mashed Potatoes, Baby Carrots & Mustard Cream Sauce
\$25

Earl Burger

Wagyu Beef, Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Pickles,
Caramelised Beetroot Jam, Aioli & Fries
\$22

Statesman Burger

Cajun Spiced Chicken Breast, Guacamole, Swiss Cheese, Lettuce,
Tomato, Onion, Jalapeños & Fries
\$22

Dudley Burger (v)(gf)

Chickpea & Quinoa Felafel, Mint Yoghurt, Red Pepper Jam, Zuni Pickles,
Herb Salad & Sweet Potato Fries
\$21

BBQ Chicken Salad (n)

Mango, Avocado, Chilli, Radish, Baby Lettuce, Cucumber & Peanuts
\$23

Grilled Halloumi Salad (n)

Beetroot, Fennel, Black Quinoa, Pecans, Baby Spinach & Pear
\$21

Charred Lamb Salad (n)

Watermelon, Feta, Cherry Tomato, Cracked Wheat, Rocket, Granola
& Honey Mustard Dressing
\$25



Beef

or

Chicken Schnitzel

House Salad & Fries

Baron (350g) \$25

or

Earl (550g) \$30

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

\$6

PARKSIDE PIZZA

by EOL



Margherita (v)

Fior de Latte, Basil & Tomato

\$17

Funghi (v)

Mushrooms, Goats Cheese, Pine Nuts, Cipolini Onions, Parsley & Garlic Oil

\$17

Jamón

Spanish Ham, Gorgonzola, Pickled Pear & Rocket

\$19

Diavola

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

\$20

Bianca

Italian Sausage, Ricotta, Caramelised Onion, Sesame & Parsley

\$19

Gypsy

Leg Ham, Tomato, Mushrooms, Fior de Latte & Sage

\$19

Kofta

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

\$19

Amalfi

Prawns, Squid, Scallops, White Anchovy, Tomato, Capers, Black Olives, Basil &

Rocquito Peppers

\$22

Genovaise

Chicken Breast, Basil Pesto, Artichoke, Smoked Mozzarella & Rocket

\$19

Parmigiana (v)

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

\$17

PIZZA TAKEAWAY 7 DAYS

PUDDING

Hot Chocolate & Cherry Tart

Pistachio Ice Cream

\$14

Lemon Posset

Blackcurrant, Pine Nuts & Ricotta Doughnuts

\$12

Mango Bavaois

Coconut Slice, Caramelised Banana & Passion Fruit Sorbet

\$14

Sticky Toffee Pudding

Caramelised Pear, Pear Sorbet & Pecans

\$11

Pudding Share Plate

A Selection of Puddings to Share

For 2 to 4 people \$28

SUNDAE

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

CHEESE

Cheese Plate

Locally Sourced Selection of Cheeses, Membrillo, Walnuts, Pear & Lavosh

For One Person \$12 or For Two People \$20

SENIORS MENU

available lunchtime daily

STARTER

Roasted Garlic & Parmesan Bread (v) \$4

Pork & Apricot Sausage Rolls (n) \$9

Curry Cured Salmon (gf)(n) \$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

Beef or Chicken Schnitzel

House Salad & Fries

Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Cream Sauce or Dianne
\$20

Earl Burger

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

\$17

Salt & Pepper Squid

House Salad, Fries, Sweet Chilli & Lime Mayo

\$19

Grilled Halloumi Salad (n)

Beetroot, Fennel, Black Quinoa, Pecans, Baby Spinach & Pear

\$15

PUDDING

Any Single Pudding for \$10

Any Sundae for \$8

SPARKLING WINE & CHAMPAGNE

	Glass	Bottle
NV Angoves Brut Regional Blend	\$6	\$28
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

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

RIESLING

18 Vickery Riesling Clare Valley	\$9.5	\$44
18 Tomfoolery 'Cut & Run' Riesling Eden Valley	\$9.5	\$44
18 Jim Barry Watervale Riesling Clare Valley		\$45
18 KT '5452' Riesling Clare Valley		\$50

SAUVIGNON BLANC & BLENDS

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

PINOT GRIS & AROMATIC WHITES

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

CHARDONNAY

17 Sew & Sew 'Sashiko' Chardonnay Adelaide Hills	\$9.5	\$44
18 Fraser Gallop Chardonnay Margaret River	\$10	\$48
17 Alann Fion Chardonnay Adelaide Hills		\$52
17 Lambrook Chardonnay Adelaide Hills		\$58

PINOT NOIR

18 Riposte 'Dagger' Pinot Noir Adelaide Hills	\$9.5	\$44
17 Paringa Estate 'Peninsula' Pinot Noir Mornington Peninsula		\$54
17 Lethbridge 'Menage a Noir' Pinot Noir Geelong		\$65
16 Maude Pinot Noir Central Otago, New Zealand		\$65
17 Dalrymple Pinot Noir Tasmania		\$68

RED VARIETALS & BLENDS

17 St Johns Road 'The Resilient' Grenache Barossa Valley	\$9	\$42
17 Head in the Clouds Mataro McLaren Vale	\$9.5	\$44
17 Dowie Doole Grenache Tempranillo McLaren Vale	\$9.5	\$44
17 Tomfoolery 'Burla Negra' Tempranillo Barossa Valley	\$9.5	\$44
17 Alann Fion Grenache Barossa Valley		\$52
17 Rockford Frugal Farmer Grenache, Mataro Barossa Valley		\$55
16 Coriole Barbera McLaren Vale		\$58
12 Wilson '408 Old Vines' Zinfandel Clare Valley		\$65
15 Travis Earth Mataro Shiraz Barossa Valley		\$70

CABERNET & CABERNET BLENDS

14 Brands Laira 'Barrelman' Cabernet Sauvignon Coonawarra		\$38
16 Parker Estate Cabernet Sauvignon Coonawara	\$9.5	\$44
17 Penley Estate 'Tolmer' Cabernet Sauvignon Coonawarra		\$46
13 St Mary's 'House Block' Cabernet Sauvignon Limestone Coast		\$54
13 Robert Oatley 'Finisterre' Cabernet Sauvignon Margaret River		\$68
14 St Hugo Cabernet Sauvignon Barossa Valley/Coonawarra		\$80
13 Primo Estate JOSEPH 'Moda' Cabernet Merlot McLaren Vale		\$110

SHIRAZ & SHIRAZ BLENDS

17 Angoves Shiraz Regional Blend	\$6	\$28
16 Mike Press Shiraz Adelaide Hills		\$36
13 The Anarchist Shiraz Mt Benson		\$38
16 Zerella Shiraz McLaren Vale	\$9.5	\$44
17 Teusner 'Bilmore' Shiraz Barossa Valley	\$10	\$48
15 Jim Barry 'Single Vineyard' Shiraz Clare Valley		\$60
15 Kilikanoon 'Covenant' Shiraz Clare Valley		\$60
17 Torbreck 'Hillside' Shiraz Rousanne Barossa Valley		\$65
16 Charles Melton 'The Kirche' Shiraz Cabernet Barossa Valley		\$65
16 Samuel's Gorge Shiraz McLaren Vale		\$70
15 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