



# 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 -

# FOR THE TABLE



**Roasted Garlic & Parmesan Bread (v)**  
\$7.50

**Cajun Onion Rings (v)**  
Jalapeño Aioli  
\$10

**Cumberland Pork Scotch Egg**  
Gentleman's Relish  
\$11

**Buffalo Chicken Wings**  
Hot Sauce & Ranch Dressing  
10pcs \$12.5 or 20pcs \$20

**House Made Pork & Apricot Sausage Rolls (n)**  
English Mustard Mayonnaise  
\$12

## STARTERS

**Sage & Cauliflower Croquette (v)**  
Tomato Kasundi  
\$12

**Curry Cured Salmon (gf)(n)**  
Yoghurt, Cucumber, Tamarind, Green Chilli, Peanuts & Coriander  
\$14

**Glazed Pork Belly Ribs (gf)**  
Pickled Cabbage & Kohlrabi  
\$17

**Steamed South Australian Mussels (½ kilo)**  
Pancetta, Sidewood Cider, Sage, Apple & Garlic Bread  
\$15

**British Fish Cake**  
Chorizo, Fennel, Apple & Lime Salad with Crème Fraîche  
\$14

## SHARE PLATES

**Ploughman's Plate (n)**  
Sausage Rolls, Scotch Egg, Free Range Ham, English Cheddar, Pickles & Bread  
\$26

**Earl Share Plate**  
Garlic Bread, British Fish Cake, Chicken Wings,  
Sage & Cauliflower Croquette & Glazed Pork Belly Ribs  
\$36 for 2 to 4 people

# CHOPHOUSE

|  |   |
|--|---|
| <b>Black Angus Rump</b><br>350g \$29             | <b>Grain Fed Scotch Fillet</b><br>350g \$38 |
| <b>Grain Fed Porterhouse</b><br>300g \$34        | <b>YG Eye Fillet</b><br>250g \$39           |
| <b>Dry Aged Sirloin On the Bone</b><br>600g \$45 | <b>Paroo Kangaroo</b><br>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* Barossa Horseradish, Hot English Mustard or Dijon Mustard

## MODERN MAIN

### **Cone Bay Barramundi**

Pumpkin, Wild Mushrooms, Leek & Cheddar Fritter, Brown Butter & Caper Dressing  
\$30

### **Tea Smoked Duck Breast (n)**

Crispy Leg, Caramelised Witlof, Pickled Cucumber, Peanuts & Blood Plum Relish  
\$32

### **Lamb Two Ways (gf)**

Jamón Wrapped Boneless Shank, Grilled Cutlets, Truffled Pecorino Potatoes, Mushroom Ketchup, English Spinach & Lamb Jus  
\$34

### **Chargrilled King Henry Pork Chop**

Ham & Mustard Croquette, Crushed Carrot & Swede, Pickled Apple, Tuscan Cabbage with Charcuterie Sauce  
\$30

### **Pan-Fried Handmade Gnocchi (n)(v)**

Broccoli, Blue Cheese, Kale, Pear, Chilli & Walnut  
\$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 & Tomato Chutney  
\$25

**Fish & Chips**

*Ale Battered or Crumbed* Fresh South Australian Flathead Fillets  
House Salad, Fries, Pea Tartare & Lemon  
\$27

**Salt & Pepper Squid**

House Salad, Fries, Sweet Chilli & Lime Mayo  
\$23

**Traditional Corned Beef**

Mashed Potato, Baby Carrots, Cabbage with Onion & Parsley 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, Quinoa, Pecans, Baby Spinach & Pear  
\$21

**Charred Lamb Salad (n)**

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

# EARL OF SCHNITZEL



**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)(n)**

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 (n)**

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 (n)**

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**

### **Chocolate Choux Bun (n)**

Peanut Butter Parfait, Milk Chocolate Mousse & Raspberry Jam  
\$14

### **Apple Trifle**

Chilled Rice Pudding, Apple Compote & Hot Cinnamon Doughnuts  
\$12

### **Sticky Date & English Toffee Pudding (n)**

Walnuts, Caramelised Pear & Pear Sorbet  
\$14

### **White Chocolate & Rhubarb Bread & Butter Pudding**

Ginger Custard & Vanilla Bean Ice Cream  
\$12

## **SUNDAE**

### **Apple & Cinnamon Sundae (n)**

Vanilla & Cinnamon Ice Cream, Apple Compote, Custard, Apple Granita,  
Butterscotch & Crumble  
\$11

### **Strawberry & Custard Sundae (n)**

Strawberry Rippled Ice Cream, Whipped Custard, Rhubarb Jam,  
Drunken Strawberries & Amaretto Biscuits  
\$11

### **PBJ Sundae (n)**

Peanut Butter & Banana Ice Cream, Chocolate Brownie, Raspberry Jam,  
Salted Caramel & Peanut Brittle  
\$11

## **CHEESE**

### **Cheese Plate (n)**

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) \$5.50

**Pork & Apricot Sausage Rolls** (n) \$10

**Curry Cured Salmon** (gf)(n) \$12

**Cajun Onion Rings** (v) \$8

## MAIN

### **British Fish & Chips**

*Ale Battered or Crumbed* Fresh South Australian Flathead Fillets

1 Fillet \$19 or 2 Fillets \$24

### **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**

(Refer to Desserts Menu)



## SPARKLING WINE & CHAMPAGNE

|  | Glass | Bottle |
|--|-------|--------|
| <b>NV Angoves</b> Brut Regional Blend                              | \$6.5 | \$28   |
| <b>NV The Lane 'Lois'</b> Sparkling Blanc de Blancs Adelaide Hills | \$9.5 | \$44   |
| <b>NV The Lane</b> Sparkling Brut Rosé Adelaide Hills              | \$10  | \$46   |
| <b>NV Bleasdale</b> Sparkling Shiraz Langhorne Creek               | \$10  | \$46   |
| <b>NV Charles Pelletier</b> Blanc de Blancs Burgundy, France       |       | \$44   |
| <b>NV Mumm</b> Cordon Rouge Brut Champagne, France                 |       | \$80   |
| <b>NV Mumm</b> Rose Brut Champagne, France                         |       | \$90   |

## MOSCATO & ROSÉ

|  |       |      |
|--|-------|------|
| <b>18 Angoves</b> Moscato Regional Blend           | \$6.5 | \$28 |
| <b>18 Hesketh</b> Moscato Adelaide Hills           | \$8.5 | \$40 |
| <b>18 Luna Rosa</b> Rosé Central Ranges NSW        | \$8.5 | \$40 |
| <b>18 Rockford</b> Alicante Bouchet Barossa Valley | \$11  | \$50 |

## RIESLING

|   |       |      |
|---|-------|------|
| <b>18 Vickery</b> Riesling Clare Valley                   | \$9.5 | \$44 |
| <b>18 Tomfoolery 'Cut &amp; Run'</b> Riesling Eden Valley | \$9.5 | \$44 |
| <b>18 Jim Barry</b> Watervale Riesling Clare Valley       |       | \$46 |
| <b>18 KT '5452'</b> Riesling Clare Valley                 |       | \$50 |

## SAUVIGNON BLANC & BLENDS

|   |       |      |
|---|-------|------|
| <b>18 Angoves</b> Sauvignon Blanc Regional Blend        | \$6.5 | \$28 |
| <b>18 Mike Press</b> Sauvignon Blanc Adelaide Hills     |       | \$38 |
| <b>18 Pikarua</b> Sauvignon Blanc Marlborough, NZ       | \$9   | \$42 |
| <b>18 Sidewood</b> Sauvignon Blanc Adelaide Hills       | \$9.5 | \$44 |
| <b>18 Deviation Road</b> Sauvignon Blanc Adelaide Hills |       | \$50 |

## **PINOT GRIS & AROMATIC WHITES**

|   |       |      |
|---|-------|------|
| <b>17 Redbank</b> Fiano King Valley - Victoria            |       | \$42 |
| <b>17 Hentley Farm</b> 'Poppy' Field Blend Barossa Valley | \$9.5 | \$44 |
| <b>18 Lobethal Road</b> Pinot Gris Adelaide Hills         | \$9.5 | \$44 |
| <b>18 Tagai</b> Pinot Gris Kangaroo Island                | \$9.5 | \$44 |

## **CHARDONNAY**

|   |       |      |
|---|-------|------|
| <b>17 Tomich</b> 'Woodside' Chardonnay Adelaide Hills         | \$9.5 | \$44 |
| <b>16 Robert Oatley</b> 'Signature' Chardonnay Margaret River | \$10  | \$46 |
| <b>17 Lambrook</b> Chardonnay Adelaide Hills                  |       | \$58 |

## **PINOT NOIR**

|  |       |      |
|--|-------|------|
| <b>18 Riposte</b> 'Dagger' Pinot Noir Adelaide Hills                 | \$9.5 | \$44 |
| <b>17 Tomich</b> 'Woodside' Pinot Noir Adelaide Hills                |       | \$46 |
| <b>17 Banks Road</b> 'Yarram Creek' Pinot Noir Bellarine, Victoria   |       | \$55 |
| <b>18 Paringa Estate</b> 'Peninsula' Pinot Noir Mornington Peninsula |       | \$58 |
| <b>16 Maude</b> Pinot Noir Central Otago, New Zealand                |       | \$65 |
| <b>17 Dalrymple</b> Pinot Noir Tasmania                              |       | \$68 |

## **RED VARIETALS & BLENDS**

|  |       |      |
|--|-------|------|
| <b>17 St Johns Road</b> 'The Resilient' Grenache Barossa Valley  | \$9.5 | \$44 |
| <b>18 Hither and Yon</b> Nero d'Avola McLaren Vale               | \$9.5 | \$44 |
| <b>17 Dowie Doole</b> Grenache Tempranillo McLaren Vale          | \$9.5 | \$44 |
| <b>18 Running with the Bulls</b> Tempranillo Barossa Valley      | \$10  | \$46 |
| <b>17 Alainn Fion</b> Grenache Barossa Valley                    |       | \$52 |
| <b>17 Rockford</b> Frugal Farmer Grenache, Mataro Barossa Valley |       | \$55 |
| <b>17 Coriole</b> Barbera McLaren Vale                           |       | \$64 |
| <b>15 Travis Earth</b> Mataro Shiraz Barossa Valley              |       | \$70 |

## CABERNET & CABERNET BLENDS

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

## SHIRAZ & SHIRAZ BLENDS

|  |        |       |
|--|--------|-------|
| <b>17 Angoves</b> Shiraz Regional Blend                              | \$6.5  | \$28  |
| <b>16 Mike Press</b> Shiraz Adelaide Hills                           |        | \$38  |
| <b>13 The Anarchist</b> Shiraz Mt Benson                             |        | \$40  |
| <b>17 Zerella</b> 'Workhorse' Shiraz McLaren Vale                    | \$10.5 | \$48  |
| <b>17 Teusner</b> 'Bilmore' Shiraz Barossa Valley                    | \$10.5 | \$48  |
| <b>15 Jim Barry</b> 'Single Vineyard' Shiraz Clare Valley            |        | \$60  |
| <b>17 Torbreck</b> 'Hillside' Shiraz Rousanne Barossa Valley         |        | \$65  |
| <b>17 Charles Melton</b> 'The Kirche' Shiraz Cabernet Barossa Valley |        | \$65  |
| <b>16 Kilikanoon</b> 'Covenant' Shiraz Clare Valley                  |        | \$70  |
| <b>17 Samuel's Gorge</b> Shiraz McLaren Vale                         |        | \$75  |
| <b>13 Rusden</b> 'Black Guts' Shiraz Barossa Valley                  |        | \$110 |
| <b>15 Rockford</b> 'Basket Press' Shiraz Barossa Valley              |        | \$115 |

## DESSERT WINE

|   |  |      |
|---|--|------|
| <b>15 Heggies</b> Botrytis Riesling (375ml) Eden Valley |  | \$38 |
|---|--|------|

## 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

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

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