



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

PUBLIC HOLIDAYS INCUR A 10% SURCHARGE

(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
\$12

Buffalo Chicken Wings
Hot Sauce & Ranch Dressing
10pcs \$14 or 20pcs \$22

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

House Truffle Fries (v)
Hand Cut Potato, Truffle Pecorino &
Black Truffle Mayo
\$15

STARTERS

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

Kingfish Ceviche (gf)(n)
Ajo Blanco, Apple, Grapes, Almonds & Verjuice
\$14

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

Steamed South Australian Mussels (½ kilo)
Pancetta, Adelaide Hills Cider, Sage, Apple & Garlic Bread
\$17

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

Wagyu Rump 300g \$32	Grain Fed Scotch Fillet 350g \$39
Grain Fed Porterhouse 300g \$34	YG Eye Fillet 250g \$40
Angus Pure T-Bone 600g \$48	

Served with **Fries** or **Mash Potato**, Market Salad, Parsley & Garlic Oil with Red Wine Jus (gf)
optional Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Gravy or Dianne (all gf)
optional Barossa Horseradish, Hot English Mustard or Dijon Mustard

MODERN MAIN

Smoked King Henry Pork Cutlet (gf)
Potato & Apple Hash, Chorizo Jam & Witlof Caesar
\$30

Satay Spiced Atlantic Salmon Fillet (n)
Coconut Prawns, Mango Chilli Salsa, Sweet Potato, Pickled Cucumber, Peanuts & Mint Yoghurt
\$32

Dry Aged Duck Breast (n)
Duck Faggots, Goats Curd, Crispy Kale, Carrot, Pistachio & Pickled Apricot
\$32

Broad Bean Falafels (v)
Eggplant, Yoghurt, Fattoush Salad, Spiced Honey & Hummus
\$26

Sumac Barbecued Lamb Rump (gf)
White Beans, Charred Zucchini, Mint & Feta Salad
\$32

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
\$26

Shepherds Pie (gf)

Cheddar Mash, Root Vegetables, Peas & Tomato Chutney
\$26

Fish & Chips

Ale Battered or Crumbed Fresh South Australian Flathead Fillets
House Salad, Fries, Tartare sauce & Lemon
\$29

Salt & Pepper Squid

House Salad, Fries, Sweet Chilli & Lime Mayo
\$25

Traditional Corned Beef

Mashed Potato, Baby Carrots, Cabbage with Onion & Parsley Sauce
\$26

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
\$22

BBQ Chicken Salad (n)

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

Grilled Halloumi Salad (n)

Beetroot, Fennel, Quinoa, Pecans, Baby Spinach & Pear
\$22

Charred Lamb Salad (n)

Watermelon, Feta, Cherry Tomato, Cracked Wheat, Rocket, Granola
& Honey Mustard Dressing
\$26



House Crumbed

Beef

or

Chicken Breast

Schnitzel

House Salad & Fries

Baron (350g) \$25

or

Earl (550g) \$32

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 Earl of Leicester



Italia (v)

Cherry Tomato, Basil & Garlic

\$18

N.Y.C.

Hot Salami, Jalapeños, Tomato, Basil & Crispy Garlic

\$21

Gypsy

Smoked Leg Ham, Tomato, Mushrooms & Sage

\$21

Funghi (v)

Swiss Brown Mushrooms, Fontina Cheese, Truffle, Caramelised Onion,
Parsley & Garlic Oil

\$19

Amalfi

Prawns, Squid, Scallops, White Anchovy, Cherry Tomatoes, Zucchini, Basil & Chilli

\$23

Abe Froman

Pork & Fennel Sausage, Potato, Broccolini, Bianca Sauce, Chilli & Parsley

\$21

Norma (v)

Eggplant, Ricotta, Peppers, Basil & Parmesan Crumbs

\$19

The Cure

Shaved Prosciutto, Pickled Pear, Gorgonzola, Walnuts, Rocket & Parmesan Salad

\$22

**PIZZA AVAILABLE TAKE-AWAY
& UBER EATS DELIVERY**

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 Monday to Saturday
not available on public holidays*

STARTER

Roasted Garlic & Parmesan Bread (v) \$5.50

Pork & Apricot Sausage Rolls (n) \$10

Kingfish Ceviche (gf)(n) \$12

Cajun Onion Rings (v) \$8

MAIN

British Fish & Chips

Ale Battered or Crumbed Fresh South Australian Flathead Fillets

1 Fillet \$21 or 2 Fillets \$26

Old English Pork Sausages

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

1 Sausage \$18 or 2 Sausages \$20

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

\$18

Salt & Pepper Squid

House Salad, Fries, Sweet Chilli & Lime Mayo

\$20

Grilled Halloumi Salad (n)

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

\$17

PUDDING

Any Single Pudding for \$10

Any Sundae for \$8

(Refer to Desserts Menu)

SPARKLING WINE & CHAMPAGNE

	Glass	Bottle
NV Angoves Brut Regional Blend	\$7	\$30
NV Charles Pelletier Blanc de Blancs Burgundy, France		\$44
NV The Lane 'Lois' Sparkling Blanc de Blancs Adelaide Hills	\$10	\$46
NV The Lane Sparkling Brut Rosé Adelaide Hills	\$10.50	\$48
NV Bleasdale Sparkling Shiraz Langhorne Creek	\$10	\$46
NV Mumm Cordon Rouge Brut Champagne, France		\$80
NV Mumm Rose Brut Champagne, France		\$90

MOSCATO & ROSÉ

19 Angoves Moscato Regional Blend	\$7	\$30
19 Hesketh Moscato Adelaide Hills	\$8.50	\$40
19 Aloft Rosé Adelaide Hills	\$8.50	\$40
19 Chaffey Bros 'Not Your Grandma's' Rosé Barossa Valley	\$10	\$46
19 Rockford Alicante Bouchet Barossa Valley		\$60

RIESLING

19 Kirrihill 'Regional Selection' Riesling Clare Valley	\$9.50	\$44
19 Vickery Riesling Eden Valley	\$10	\$46
19 Jim Barry 'JB' Riesling Clare Valley		\$46
18 Woodvale Riesling Clare Valley		\$52

SAUVIGNON BLANC & BLENDS

19 Angoves Sauvignon Blanc Regional Blend	\$7	\$30
19 Aloft Sauvignon Blanc Adelaide Hills		\$40
19 Pikorua Sauvignon Blanc Marlborough, NZ	\$9	\$42
19 Dowie Doole Sauvignon Blanc Adelaide Hills	\$9.50	\$44
19 Barratt Sauvignon Blanc Adelaide Hills		\$52

PINOT GRIS & AROMATIC WHITES

	Glass	Bottle
19 Handcrafted by Geoff Hardy Fiano Adelaide Hills	\$9.50	\$44
19 Lobethal Road Pinot Gris Adelaide Hills	\$10	\$46
19 Heirloom Pinot Grigio Adelaide Hills	\$10	\$46
17 Hentley Farm 'Poppy' Field Blend Barossa Valley		\$48

CHARDONNAY

18 Tomich 'Woodside' Chardonnay Adelaide Hills	\$9.50	\$44
18 Hill Smith Estate Chardonnay Adelaide Hills	\$12	\$55
18 Paringa Estate 'Peninsula' Chardonnay Mornington Peninsula		\$62
18 Lambrook Chardonnay Adelaide Hills		\$64

PINOT NOIR

19 Riposte 'Dagger' Pinot Noir Adelaide Hills	\$10	\$46
18 Tomich 'Woodside' Pinot Noir Adelaide Hills		\$46
18 Banks Road 'Yarram Creek' Pinot Noir Bellarine, Victoria		\$60
18 Paringa Estate 'Peninsula' Pinot Noir Mornington Peninsula		\$62
18 Maude Pinot Noir Central Otago, New Zealand		\$75
18 Dalrymple Pinot Noir Tasmania		\$75

RED VARIETALS & BLENDS

19 Cloud Cuckoo Land Nero d'Avola, Montepulciano Adelaide Hills	\$9.50	\$44
18 Running with the Bulls Tempranillo Barossa Valley	\$10	\$46
18 Yalumba 'Bush Vine' Grenache Barossa Valley	\$10.50	\$50
18 Hentley Farm Grenache Shiraz Mourvedre Barossa Valley	\$10.50	\$50
18 Rockford Frugal Farmer Grenache, Mataro Barossa Valley		\$60
18 Coriole Barbera McLaren Vale		\$68

CABERNET & CABERNET BLENDS

	Glass	Bottle
16 Brands Laira 'Barrelman' Cabernet Sauvignon Coonawarra		\$38
16 Parker Estate Cabernet Sauvignon Malbec Coonawara	\$10	\$46
15 The Willows Cabernet Sauvignon Barossa Valley		\$54
15 Raidis Estate 'Billy' Cabernet Sauvignon Coonawarra		\$58
15 St Mary's 'House Block' Cabernet Sauvignon Limestone Coast		\$62
16 St Hugo Cabernet Sauvignon Barossa Valley/Coonawarra		\$85

SHIRAZ & SHIRAZ BLENDS

18 Angoves Shiraz Regional Blend	\$7	\$30
18 St Augustus Shiraz Langhorne Creek		\$38
17 Aloft Shiraz Adelaide Hills		\$40
18 Teusner 'Riebke' Shiraz Barossa Valley	\$10.50	\$50
17 Zerella 'Workhorse' Shiraz McLaren Vale	\$11	\$52
18 Kays 'Basket Pressed' Shiraz McLaren Vale		\$62
18 Kalleske 'Moppa' Shiraz Barossa Valley		\$65
18 Torbreck 'Hillside' Shiraz Rousanne Barossa Valley		\$70
18 Jim Barry 'Single Vineyard' Shiraz Clare Valley		\$70
17 Samuel's Gorge Shiraz McLaren Vale		\$78
16 Dowie Doole 'Cali Road' Shiraz McLaren Vale		\$80
17 Charles Melton 'The Kirche' Shiraz Cabernet Barossa Valley		\$80
13 Rusden 'Black Guts' Shiraz Barossa Valley		\$110
16 Rockford 'Basket Press' Shiraz Barossa Valley		\$115

DESSERT WINE & FORTIFIEDS

17 Heggies Botrytis Riesling (375ml) Eden Valley		\$38
NV Penfolds Club Port South Australia	\$6	\$NA
NV Bleasdale Grand Tawny Port Langhorne Creek (60mls)	\$9	\$NA
NV Yalumba Antique Muscat Victoria (60mls)	\$9	\$NA

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

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