

# Bedales

AT LEADENHALL

## EVENING BAR MENU AVAILABLE TUES. TO THURS. FROM 4PM

<b>Smoked Almonds</b> <sup>(VE)</sup>	<b>£5</b>
<b>Sweet &amp; Salty Popcorn</b> <sup>(V)</sup>	<b>£6</b>
<b>Mixed Olives</b> <sup>(VE)</sup> Marinated Italian green & Kalamata olives with orange zest	<b>£5</b>
<b>Baked Sobrasada Dip</b> With honey & sliced baguette	<b>£8.5</b>
<b>Coriander Houmous</b> <sup>(VE)</sup> With paprika and extra virgin olive oil served with warm flatbread	<b>£7</b>
<b>½ Dozen Quails Eggs</b> With celery salt	<b>£8.5</b>
<b>Padron Peppers</b>	<b>£8</b>
<b>Lemon &amp; Manchego Toasts</b> <sup>(3)</sup> With green olive tapenade	<b>£8</b>
<b>Bacon Wrapped Stuffed Dates</b> <sup>(3)</sup> Stuffed with chorizo & cream cheese	<b>£10</b>
<b>Roasted Spicy Potato Wedges</b> <sup>(V)</sup> With sour cream & chive dip	<b>£7</b>
<b>Whipped Ricotta &amp; Truffle Crostini</b> <sup>(3)</sup> Black truffle oil & honey	<b>£10</b>
<b>Duck Rillettes Crostini</b> <sup>(3)</sup> Topped with orange marmalade on toasted brioche	<b>£12</b>
<b>Gambas Pil Pil</b> Warm marinated prawns in white wine, garlic, fresh chilli & lime with toast	<b>£15</b>

## CHEESE *and* CHARCUTERIE

<b>CHEESE PLATE</b>	<b>£25</b>
<b>Chabichou . Tunworth . Isle of Mull Cheddar</b> <b>Colston Basset . 18 mo Comte</b> Served with quince jelly, seasonal chutney & daily bread	

<b>MIXED PLATTER</b>	<b>£45</b>
<b>Rosette De Lyon . Chorizo . Speck . Duck Rillettes</b> <b>Chicken Liver Mousse . Chabichou . Tunworth . Isle of Mull Cheddar</b> <b>Colston Basset . 18 mo Comte</b> Served with cornichon, olives, quince jelly, Seasonal chutney & daily bread	

## COCKTAILS

<b>Aperol Spritz</b> Aperol, prosecco and Soda with an orange twist	<b>£12</b>
<b>Vesper Martini</b> Tanqueray Gin, Ketel One Vodka, Lillet Blanc Vermouth, shaken with a lemon twist	<b>£15</b>
<b>St. Germain Martini</b> Botanist Gin, St Germain, Sauvignon Blanc & freshly squeezed lemon juice	<b>£14</b>
<b>Bedales Negroni</b> Our take on the classic with Bombay Gin, Ketel One Vodka, Dolin Vermouth Rouge, Campari and fresh lime	<b>£13</b>
<b>Margarita</b> Our signature recipe with house made sweet & sour El Jimador tequila	<b>£13</b>
<b>Old Fashioned</b> Rye Whiskey, a dash of bitters, orange twist	<b>£13</b>
<b>Espresso Martini</b> Kettel one vodka, Kahlua, Espresso & sugar syrup	<b>£14</b>

## BEER

<b>Peroni Nastro Azzurro Lager</b> 5.1% Italy	<b>£6.5</b>
<b>Peroni Libera Alcohol Free</b> 0.0% Italy	<b>£5</b>
<b>Vedett Pilsner</b> 5.2% Belgium	<b>£7.5</b>
<b>Kernel Export Stout London 1890</b> 7.3% UK	<b>£9</b>

## SOFTS

<b>Elderflower Spritz</b> Elderflower cordial, apple juice, soda	<b>£7</b>
<b>Autumn Leaf</b> Cranberry, Ginger Beer, Fresh Lemon, Rosemary	<b>£7</b>

Allergen information available upon request. We cannot guarantee any of our products are completely free of trace allergens.