

LEE LEE

kuih pie tee | chopped beef, fermented mustard green, beetroot horseradish crème fraîche 4.5
ea

maximalist egg | whipped parmesan yolk, fried caper, marinated anchovy,
fresh dill, crispy potato (gf) 4.5 ea

fat kid mozzarella stick | LEE LEE ranch, green sauce (v) 10 ea

wonton tostada | mushroom parfait, apple, lemon balm (v) 8 ea

carpaccio of lamb neck | gula melaka jeow som (gf) 14

a dip for jen | beet & roasted garlic houmous, creamed sweetcorn, pomegranate molasses,
pomegranate, soft herbs, feta, parsnip crisps (v, gf) 12.5

36hr lamb henry-to-share | salsa verde (gf) 50

LEE LEE crispy belly pork | house mustard & dipping sugar (gf) 19

skate wing | vinho verde + smoked herring caviar sauce, dill oil (gf) 25

test kitchen fried chicken | LEE LEE ranch, szechuan hot sauce, charred lime 19

bikini prawns | singapore chilli butter 26

ripped sheet noodle | miso + fennel cream, pickled mushroom,
oven-dried tomato, soy-cured yolk (v) 25

milly's magic mushroom | hen-of-the-wood's parfait, silverskin onion jus,
roasted carrot purée (ve, gf) 23

28-day dry aged rump of beef | salted black bean butter (gf) 38

ridiculous chips | triple-cooked in beef fat 9.5 (add freshly whipped taramasalata + 4)

green beans | miso brown butter (v,gf) 9.5

bitter leaf salad | fig, endive, castelfranco, apple, soft herb EV00 (ve, gf) 9.5

LEE LEE chocolate mousse | portuguese olive oil, sea salt (v, gf) 10

biffie's beignet | cointreau + orange strawberries, vanilla chantilly (v) 11

bitter walnut, whisky + honey ice cream | sea salt (v, gf) 7

strawberry + triple sec sorbet | cracked black pepper (ve, gf) 7

SCROLL FOR SUNDAY SAMPLE MENU

FOR THE TABLE

kuih pie tee chopped beef, fermented mustard green, beetroot horseradish crème fraîche	4.5 ea
maximalist egg whipped parmesan yolk, fried caper, marinated anchovy, fresh dill, crispy potato (gf)	4.5 ea
fat kid mozzarella stick LEE LEE ranch, green sauce (v)	10 ea
wonton tostada mushroom parfait, apple, lemon balm (v)	8 ea
carpaccio of lamb neck gula melaka jeow som (gf)	14
a dip for jen beet & roasted garlic houmous, creamed sweetcorn, pomegranate molasses, pomegranate, soft herbs, feta, parsnip crisps (v, gf)	12.5

SUNDAY ROASTS

all sides are bottomless, within reason. Don't make it weird...

LEE LEE 36-hour lamb henry to share for 2-3 salsa verde (gf)	65 / 75
roasted chicken supreme fennel + parsnip purée (gf)	29
LEE LEE crispy belly pork celeriac purée (gf)	30
great park fillet of venison - served rare fennel & thyme cream (gf)	31
28-day dry-aged rump of beef - served medium-rare beetroot & horseradish purée (gf)	32
milly's magic mushroom hen-of-the-wood's parfait, carrot & orange purée, glazed silverskins (ve, gf)	28

all roasts are served with;

ridiculous beef fat roasties, miso butter green beans, cauliflower cheese,
garlic & rosemary yorkie, farm shop gravy

NOT A ROAST

test kitchen fried chicken szechuan hot sauce, aioli, charred lime	19
bikini prawns singapore chilli butter	26
ripped sheet noodle miso & pickled mushroom cream, oven-dried tomato, soy-cured yolk (v)	25
ridiculous beef-fat chips (gf)	9.5 (add fresh whipped taramasalata + 4)

SCROLL FOR FESTIVE SAMPLE MENU



kuih pie tee chopped beef, fermented mustard green, beetroot horseradish crème fraîche	4.5 ea
maximalist egg whipped parmesan yolk, fried caper, marinated anchovy, fresh dill, crispy potato (gf)	4.5 ea
wonton tostada mushroom parfait, truffled porcini, apple (v)	8 ea
carpaccio of lamb neck gula melaka jeow som (gf)	14
fat kid mozzarella sticks cranberry hot honey (v)	10
a dip for jen beet & roasted garlic houmous, delica pumpkin, feta, pomegranate molasses, parsnip crisps (v, gf)	12.5
LEE LEE crispy belly pork house mustard & dipping sugar (gf)	19
milly's magic mushroom aubergine, basil & miso parfait, delica purée, glazed silverskins (gf, ve)	23
tempura cod cheek white onion purée, soy & mirin	24
gamekeepers pigeon breast jerusalem artichoke, pickled red cabbage, burnt toast purée, game jus	28
chicken a la plancha spiced parsnip purée, chorizo jus, parsley sauce, parsnip crisps (gf)	21
heritage carrot blue cheese & maple glaze, toasted pumpkin seed & blue cheese crumble (v)	16
beef-fat poached turkey chestnut, pork, raisin + sage stuffing, bourbon cream sauce, cranberry gel (gf)	32
ripped noodle miso & pickled mushroom cream, oven-dried tomato, soy-cured yolk (v)	25
28-day dry aged rump of beef celeriac purée, shallot butter	32
ridiculous beef-fat chips (gf)	9.5
LEE LEE focaccia cranberry & portuguese olive oil (ve)	8
bitter pink leaves chinkiang & maple vinaigrette (ve)	9.5
green beans miso brown butter (v,gf)	9.5
dark chocolate mousse portuguese olive oil, sea salt (gf, v)	10
biffie's beignets rhubarb chantilly, blackcurrant compote (v, gf)	12
orange & star anise ice cream (v,gf)	7
cranberry, grand marnier & tonka bean sorbet (ve,gf)	7

SCROLL FOR FESTIVE GROUP SAMPLE MENU

Lee Lee

Our festive group menu is a selection of our a la carte,
served for sharing, that is subject to change.

FOR THE TABLE

Beetroot + roasted garlic houmous, micro coriander, parsnip crisps (ve, gf)

Test Kitchen fried chicken, smoked aioli, charred lime

Fat kid mozzarella stick, LEE LEE ranch, romesco sauce (n, v)

Dripping-poached turkey, pork, apricot & sage stuffing, bourbon cream, cranberry gel

28-day dry aged rump of beef, celeriac purée, shallot butter (gf)

Triple-cooked beef-fat roasties (gf)

Heritage carrots, blue cheese glaze, toasted pumpkin seed crumble (v)

Green beans, miso brown butter (v, gf)