

# ESCAPE

RESTAURANT & BAR

## STARTERS

<b>Caprese salad (V)</b>	<b>£8.45</b>
Baby mozzarella, tomatoes and basil oil dressing	
<b>Pan Fried Scallops</b>	<b>£10.95</b>
Seared scallops served with cauliflower pea puree and crispy pancetta	
<b>Garlic mushrooms (V)</b>	<b>£7.25</b>
Creamy garlic mushroom served with crostini bread	
<b>BBQ Baby Ribs</b>	<b>£7.95</b>
Slow cooked baby ribs marinated in rich BBQ sauce	

<b>Calamari</b>	<b>£8.25</b>
Lightly fried calamari rings served with homemade tartare sauce & lemon wedge	
<b>Homemade Meatballs</b>	<b>£7.95</b>
Spicy beef meatballs in rich tomato sauce served with bread	
<b>King Prawns</b>	<b>£9.25</b>
Cooked with garlic, white wine, chilli and toasted bread	
<b>Chicken &amp; Chorizo</b>	<b>£7.95</b>
Pan fried chicken and chorizo cooked in tomato and garlic sauce & crostini bread	

<b>Goat's Cheese (V)</b>	<b>£7.95</b>
Warm goats cheese served with caramelised onion and beetroot topped with basil breadcrumb & balsamic reduction	
<b>Arancini (V)</b>	<b>£7.45</b>
Risotto and porcini mushrooms balls coated in breadcrumbs served with aioli and truffle oil	
<b>Deep Fried Brie (V)</b>	<b>£7.95</b>
Melted brie in a crispy coat of breadcrumbs served with red onion chutney	
<b>Soup of the Day</b>	<b>£5.95</b>
Ask your waiter for today's choice	

## BREAD & OLIVES

<b>Mixed olives (V)</b>	<b>£3.00</b>
<b>Garlic pizza bread with tomato (V)</b>	<b>£5.50</b>
<b>Garlic pizza bread with cheese (V)</b>	<b>£5.75</b>

## PASTA & RISOTTO

<b>Chicken Primavera</b>	<b>£11.95</b>
Spirreli pasta with grilled chicken fillet, mixed vegetables, mozzarella topped with parmesan cheese	
<b>Linguini Carbonara</b>	<b>£10.95</b>
Pancetta, egg yolk, parmesan & cream	
<b>Linguini Bolognese</b>	<b>£11.85</b>
Traditional recipe with slow cooked beef ragout	
<b>Tagliatelle Salmon</b>	<b>£12.95</b>
Chunks of fresh and smoked salmon & asparagus in creamy tomato sauce topped with parmesan cheese	
<b>Gnocchi (V)</b>	<b>£11.50</b>
Spinach, broccoli and creamy tomato sauce topped with parmesan	
<b>Penne Arrabiata</b>	<b>£10.50</b>
Pepperoni, olives, red onion, cherry tomatoes, chili, garlic & tomato sauce	
<b>Lasagne</b>	<b>£10.95</b>
Egg pasta layered with beef ragout & parmesan cheese	
<b>Mushroom Ravioli (V)</b>	<b>£12.95</b>
Egg pasta filled with porcini mushrooms served in creamy white wine sauce topped with wild mushrooms & black truffle	
<b>Linguini Di Mare</b>	<b>£13.95</b>
Mixed seafood served with garlic chilli, white wine tomato sauce	
<b>King Prawn Risotto</b>	<b>£13.95</b>
Arborio rice, king prawns, chilli, garlic, tomato sauce finished with mascarpone and parmesan cheese	
<b>Wild Mushroom Risotto (V)</b>	<b>£10.95</b>
With mascarpone, garlic and truffle oil	

## SANDWICHES

**AVAILABLE 12 - 17.00**  
*All served on ciabatta bread with fries or salad*

<b>Cajun Chicken</b>	<b>£8.75</b>
Chicken fillets, roast peppers, baby gems & tomatoes	
<b>Steak</b>	<b>£9.45</b>
Sirloin steak strips, mushroom, cheese & watercress	
<b>Brie and Bacon</b>	<b>£8.45</b>
Melted brie, bacon & sweet chilli sauce	

## PIZZA

<b>Calzone</b>	Folded pizza with mozzarella, ham, chicken, pepperoni topped with tomato sauce	<b>£12.95</b>
<b>Peperoni</b>	Tomato, mozzarella, mushrooms & chilli	<b>£10.50</b>
<b>Capricciosa</b>	Mozzarella, salami, olives, artichokes & tomato sauce	<b>£11.25</b>
<b>Pollo</b>	Grilled chicken, roasted peppers, red onion, mozzarella & tomato sauce	<b>£11.95</b>
<b>Roma</b>	Mozzarella, rocket salad, Parma ham and parmesan shavings	<b>£11.95</b>
<b>Quattro Formaggi</b>	Goat's cheese, blue cheese, mozzarella and brie	<b>£12.50</b>
<b>Margherita (V)</b>	Mozzarella, tomatoes sauce and fresh basil	<b>£8.95</b>
<b>Fiorentina</b>	Mozzarella, tomato sauce, spinach, eggs & parmesan shavings	<b>£11.95</b>
<b>Verdure (V)</b>	Peppers, mushrooms, onions & olives	<b>£11.50</b>
<b>Quattro Stagioni</b>	Ham, pepper, mushroom, artichoke, tomato sauce & mozzarella	<b>£12.25</b>

## GRILL

*All served with fries and sauce of your choice*

<b>Sirloin Steak 8oz</b>	<b>£21.95</b>
<b>Ribeye Steak 8oz</b>	<b>£22.95</b>
<b>Fillet Steak 8oz</b>	<b>£28.95</b>

**Choice of sauces:**  
Black Peppercorn,  
Red Wine, Diane

## SALADS

<b>Caesar Salad</b>	<b>£10.95</b>
Grilled chicken, baby gem, anchovies, croutons and parmesan shavings and Caesar dressing	
<b>Halloumi Salad (V)</b>	<b>£10.45</b>
Mixed leaves, pan fried Halloumi, peppers, butternut squash, salad dressing and pita bread	
<b>Chicken &amp; Chorizo Salad</b>	<b>£10.95</b>
Chargrilled chicken, sliced chorizo, peppers, mixed leaves, salad dressing and pita bread	
<b>Goat's Cheese Salad (V)</b>	<b>£10.95</b>
Warm goat's cheese topped with basil breadcrumbs, avocado, mango, roasted peppers, sun dried tomatoes	

## MAINS

<b>Pollo alla Crema</b>	Corn fed chicken breast, wild mushrooms, garlic & white wine creamy sauce	<b>£15.95</b>
<b>Chicken Saltimbocca</b>	Corn fed chicken breast wrapped with Parma ham cooked in white wine, sage and butter served with new potatoes and spinach	<b>£15.95</b>
<b>Lamb Chops</b>	Cooked medium served with gnocchi, edamame beans, sun dried tomatoes, feta & red wine sauce	<b>£18.95</b>
<b>Salmon Fillet</b>	Pan fried salmon, asparagus, tenderstem broccoli & cherry tomatoes served with hollandaise sauce	<b>£18.95</b>
<b>Sea Bass</b>	Pan fried sea bass fillets served with spinach, new potatoes & chilli gremolata	<b>£18.95</b>
<b>Haddock Florentina</b>	haddock cooked in creamy lobster sauce served with crushed potatoes, spinach & spring onions	<b>£17.95</b>

## SIDES

<b>House salad (V)</b>	<b>£3.25</b>
<b>Creamy mash (V)</b>	<b>£3.95</b>
<b>Fries (V)</b>	<b>£3.25</b>
<b>Sweet potatoes fries (V)</b>	<b>£3.95</b>
<b>Mixed veg (V)</b>	<b>£3.90</b>
<b>Sautéed potatoes (V)</b>	<b>£3.95</b>
<b>Rocket &amp; parmesan salad (V)</b>	<b>£3.75</b>
<b>Green Beans &amp; shallots (V)</b>	<b>£3.95</b>

## SUNDAY ROASTS

**AVAILABLE 12 - 17.00**  
*see seperate menu*

## GLUTEN FREE AND VEGAN MENU AVAILABLE

**ESCAPE RESTAURANT & BAR**  
194D-194E New Road Side, Horsforth, Leeds LS18 4DP  
0113 258 3696  
info@escape-restaurant.co.uk

Please always inform your server of any allergies or intolerances before placing your order. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. A discretionary optional service charge of 10% will be added to your bill for parties of 6 and over. Prices are inclusive of VAT.

# ESCAPE

RESTAURANT & BAR

## WHITE WINE

- 1

TREBBIANO RUBICONE VILLA ROSSI

Emilia-Romagna, Italy *Trebbiano Toscano*  
Crisp, dry and fruity, with a delicate nutty aroma.  
Young and fresh.  
*175ml £4.95 / 250ml £6.95 / Bottle £19.50*
- 2

SAUVIGNON BLANC  
MANCURA ETNIA 

Valle Central, Chile *Sauvignon Blanc*  
An elegant yellow colour with vibrant greenish hues.  
The nose offers tantalising tropical fruit aromas and white flowers. The palate is clean, and fresh, balanced and with a very refreshing finish.  
*Bottle £20.95*
- 3

CHARDONNAY TERRE DEL NOCE  
DELLE DOLOMITI 

Trentino-Alto Adige, Italy *Chardonnay*  
Crisp, fruity Chardonnay with flavours of melon and white peach; harmonious and easy-drinking.  
*175ml £5.50 / 250ml £7.80 / Bottle £21.75*
- 4

PINOT GRIGIO TERRE DEL NOCE  
DELLE DOLOMITI 

Trentino-Alto Adige, Italy *Pinot Grigio*  
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.  
*175ml £5.65 / 250ml £7.95 / Bottle £22.50*
- 5

ORGANIC CATARRATTO MONTALTO

Sicily, Italy *Catarratto*  
Fruity and dry with fresh citrus notes and a crisp, fruity palate. Aromas of apples and nuts with orange and orange peel notes on the palate.  
*Bottle £22.95*
- 6

FIANO CODICI MASSERIE

Puglia, Italy *Fiano*  
This characterful grape from southern Italy gives a rich, peachy style balanced by a lively citrus crispness.  
*Bottle £23.95*
- 7

PECORINO VELLODORO  
UMANI RONCHI 

Marche, Italy *Pecorino*  
Succulent stone fruit and pear drop flavours combined with a subtle mineral streak. Refreshing acidity and a long, harmonious finish.  
*Bottle £24.50*
- 8

GRILLO FEUDO ARANCIO 

Sicily, Italy *Grillo*  
Tropical notes of mango and papaya combine beautifully with hints of jasmine and acacia flowers. Refreshing, yet opulently textured, this Grillo offers real pleasure and an elegance rarely seen in this variety.  
*Bottle £25.95*
- 9

VILLA BIANCHI VERDICCHIO  
DI CASTELLI DI JESI CLASSICO  
UMANI RONCHI 

Marche, Italy *Verdicchio*  
Fresh and fruity, with a typical combination of green apple fruit and a hint of bitter almonds. Bright and aromatic, lifted by a clean streak of acidity on the finish.  
*Bottle £26.50*
- 10

SAUVIGNON BLANC FEATHERDROP

South Island, New Zealand *Sauvignon Blanc*  
Lively aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.  
*175ml £6.75 / 250ml £9.45 / Bottle £26.95*
- 11

GAVI DI GAVI LA CONTESSA

Piedmont, Italy *Cortese*  
Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry.  
*Bottle £29.95*

## SPARKLING WINE & CHAMPAGNE

- 26

CÁ DEL CONSOLE PROSECCO EXTRA DRY

Veneto, Italy  
A classic Prosecco with aromas of white peach, pear and flowers.  
The palate is fresh, not too dry, and clean as a whistle.  
*125ml £6.75 / Bottle £28.50*
- 27

VITICOLTORI ACQUESI ROSÉ BRUT

Piedmont, Italy *Dolcetto, Barbera*  
A beautiful pale pink with delicate aromas of spring flowers and orchard fruit, refined bubbles and a crisp fruity finish.  
*Bottle £29.50*
- 28

CHAMPAGNE VINCENT TESTULAT CARTE D'OR BRUT  
BLANC DE NOIRS

Champagne, France  
Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced.  
*Bottle £42.95*
- 29

VEUVE CLICQUOT YELLOW LABEL BRUT

Champagne, France  
A blend of 50% Pinot Noir, 20% Pinot Meunier and 30% Chardonnay. Consistently excellent.  
*Bottle £78.95*
- 30

LAURENT-PERRIER ROSÉ

Champagne, France  
The number one in its field thanks to its light, elegant notes of red fruits, and delicate mousse.  
*Bottle £89.00*

## RED WINE

- 15

SANGIOVESE RUBICONE VILLA ROSSI

Emilia-Romagna, Italy *Sangiovese*  
A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits.  
*175ml £4.95 / 250ml £6.95 / Bottle £19.50*
- 16

MERLOT MANCURA ETNIA 

Valle Central, Chile *Merlot*  
An inviting deep ruby-red, this wine is packed full of ripe blackberry and plum aromas with delicate hints of spice and black pepper. The palate is succulent, soft and fruity.  
*175ml £5.40 / 250ml £7.75 / Bottle £20.95*
- 17

PRIMITIVO VISCONTI DELLA ROCCA 

Puglia, Italy *Primitivo*  
Intense, fruity Primitivo full of jammy plum fruit and savoury spice. Smooth-textured with a lick of vanilla on the finish.  
*175ml £5.50 / 250ml £7.80 / Bottle £21.75*
- 18

RIOJA TEMPRANILLO  
CONDE VALDEMAR

Rioja, Spain *Negroamaro*  
Medium bodied modern style Rioja with ripe fruit and soft spicy notes.  
*Bottle £23.50*
- 19

ORGANIC NERO D'AVOLA MONTALTO

Sicily, Italy *Nero d'Avola*  
Notes of ripe red fruits, sweet spices and liquorice. The fruit flavours continue on the round, generous palate.  
*Bottle £23.95*
- 20

MALBEC FINCA LA COLONIA NORTON 

Argentina, Argentina *Malbec*  
Sweet and spicy black pepper aromas. Ripe red fruit on the palate, smooth texture and a harmonious finish.  
*175ml £6.45 / 250ml £8.65 / Bottle £24.75*
- 21

SYRAH FEUDO ARANCIO 

Sicily, Italy *Syrah*  
This bold and spicy Syrah shows lush notes of wild berries, black pepper and thyme. The fresh acidity is perfectly framed by the lush, velvety tannins.  
*Bottle £25.95*
- 22

PODERE MONTEPULCIANO  
D'ABRUZZO UMANI RONCHI 

Abruzzo, Italy *Montepulciano*  
Youthful and juicy, with flavours of plums and morello cherries. The palate is full-bodied with robust tannins and a fruit-filled, yet dry finish.  
*Bottle £27.95*
- 23

CASTEL FIRMIAN TEROLDEGO  
MEZZACORONA 

Trentino-Alto Adige, Italy *Teroldego*  
Wild berries and savoury spice characterise this round, seductive example of the local grape Teroldego. Velvety in the mouth, with a juicy freshness, this is both delicious and distinctive.  
*Bottle £29.50*
- 24

BROLO CAMPOFIORIN ORO MASI 

Veneto, Italy *Oseleta, Rondinella, Corvina*  
An impressive, complex nose of berry fruits and a touch of vanilla. Rich, baked fruit flavours on the palate with hints of cocoa. Impressive structure and length, with a soft and velvety finish.  
*Bottle £37.50*
- 25

TIGNANELLO TOSCANA  
IGT ANTINORI

Tuscany, Italy  
Iconic Super Tuscan! Tignanello combines lush fruits, coffee beans and spices with a delightful tension and energy.  
*Bottle £130.00*
- ## ROSÉ WINE
- 12

ZINFANDEL BLUSH NINA 

Puglia, Italy *Primitivo*  
Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate showing a nice balance of sweetness and fruit flavours.  
*175ml £5.40 / 250ml £7.75 / Bottle £20.95*

13

PINOT GRIGIO ROSÉ TERRE DEL NOCE 

Trentino-Alto Adige, Italy *Pinot Grigio*  
Jam-packed with the ripe strawberry and raspberry fruit you would expect from this variety, but with far more intensity and structure than the norm. The finish is long, lingering and clean, with a fine acidity.  
*175ml £5.65 / 250ml £7.95 / Bottle £22.50*

14

ROSA DEI MASI 

Friuli-Venezia Giulia, Italy *Refosco*  
Brilliantly characterful rosé, delicate in colour but full of flavour, with lip-smacking cherry and blackcurrant fruit character, some creamy complexity, and a refreshing dry finish.  
*Bottle £29.95*
- All prices are inclusive of V.A.T. Wines supplied by Berkmann Wine Cellars
-  Vegan