

SAMPLE MENU ONLY

NIBBLES

| | |
|---|---------------------------|
| Marinated olives (v, gf) 4.00 | Nduja sausage roll 6.00 |
| Hot crab and cheddar dip, soldiers 6.50 | Garlic flatbread (v) 5.50 |

STARTERS

| |
|---|
| French Onion soup (v) 6.50 |
| Pigeon tandoori, black pudding and celeriac bhaji, pickled onions, celeriac puree 8.50 |
| Goats cheese, radicchio & beetroot tart, pomegranate, chervil, hibiscus dressing (v).....8.00 |
| Lamb faggots, carrot and cumin puree, crisp potato, jus 7.50 |
| Garlic mushrooms on toast (v) 7.50 |
| Cured chalk stream trout, crispy hens egg, wasabi mayo, iceberg wedge 8.00 |

MAIN COURSES

| |
|---|
| Duck breast, mushroom, pearl barley and cabbage taco, hoi sin, pickled radish 24.00 |
| Roasted artichoke and hazelnut pasta with lemon and sage (v) 16.00 |
| Grilled sea bream, winter ratatouille, lardo, nori 18.00 |
| Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Jospier roasted corn on the cob (sauces; Ranch, BBQ or Peri Peri dip) 16.00 / 25.00 |
| Crispy battered cod and chunky chips, minted peas, homemade tartar (gfo) (veo) 12.75/15.50 |
| Game and smoked bacon pie, creamy mash, braised red cabbage 18.00 |
| Pulled beef open lasagne, nutmeg, crispy onions 17.00 |
| The Lion's 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chips 16.00 |
| Moving Mountains "vegan beef burger", Mexican style mayo, lettuce, and fries (ve) 15.50 |
| Stanley Jones' 28 Day prime Shropshire beef – 8oz cooked over coals, thyme garlic roasted field mushroom, tomatoes (gf) 28.50 |
| Barnsley chop, thyme garlic roasted field mushroom, tomatoes, minted butter (gf) 23.00 |
| Gammon steak, thyme garlic roasted field mushroom, tomatoes and chimichurri 22.00 |
| Peppercorn sauce 2.50 Blue Cheese sauce 2.50 Béarnaise 2.50 |



SAMPLE MENU ONLY

SIDE DISHES

Cheese & onion mash, French fries, Charred roasted carrots with honey and nuts, Chunky chips, 4.00
Confit duck hoisin fries 6.00

SANDWICHES

Served 12noon until 4pm

Ham, cheese, and jalapeno croque monsieur topped with Welsh rarebit
served with chunky chips 10.50

Crispy katsu chicken breast, mixed leaves and curry mayo 9.00

Fish finger sandwich on toasted white Bradwall Bakehouse bread with tartar sauce (gfo) 9.50

Onion bhaji tortilla wrap, mango chutney, cucumber & lime raita (v) 7.50

Crispy beef, sweet chilli and pickled ginger on a sour dough bun 10.50

Bradwall bakehouse bloomer bread, with a choice of white or granary with the following
choice of fillings and house salad;

Prawn and Marie-rose sauce 7.50

Belton Farm cheddar cheese with red onion (v) 6.50

Roast ham and wholegrain mustard 6.50

PUDDINGS

Carrot cake, crème chiboust, candied carrot 6.50

Rhubarb and ginger pannacotta 7.00

Pear, pistachio & morello cherry Bakewell 7.50

Sticky toffee pudding, toffee sauce, Snugbury's vanilla ice cream 8.00

Cheese and biscuits 10.00

White fox cheddar (Whitchurch), Anne Clayton's Crabtree (Nantwich), Tarporley Blue (Tarporley)
Artisan biscuits and accompaniments

COFFEE AND DIGESTIVES

Espresso Martini 9.00

Mudslide – Vodka, Kahlua, Baileys 9.00

Calvados du Pont 6.20

Grange Neuve Monbazillac 2016 dessert wine 7.50

Espresso (single / double) 2.50/4.00

Americano 2.80

Cappuccino, Latte, Mocha, flat white, Hot Chocolate 3.25

Boozy floater coffee 8.50



SAMPLE MENU ONLY

