

# Evening Menu

Food served 5pm – 9.00pm  
Autumn 2020

## Aperitives

Aperol Spritz. A large measure of Aperol, topped up with Lunetta Prosecco NV	7.50
Raspberry Mojito. White rum with fresh mint and raspberries, topped with soda	7.00
Zubrowka Cooler. Premium Bison Grass vodka, cloudy apple juice and fresh lime	7.00
Bloody Mary. Kettle One Vodka, Big Tom tomato juice and our special spice mix	8.50

## Nibbles & Small Plates

Marinated olives (v) (gf)	3.00
Huxley's sourdough bread with whipped butter topped, smoked Maldon sea salt (v)	2.75
Traditional Welsh rarebit, pickled walnuts	5.25
Pork & leek scotch egg, our own recipe brown sauce	5.50
Whitebait & calamari served with a lemon salt and Marie Rose sauce	6.75
Smoked mackerel pate served with a green salad and Huxley's toast	5.50

## Starters

White onion and cheddar Soup served with Huxley's farmhouse bread and butter (v)	5.25
English pear roasted in the Josper oven with honey, nuts and spices served with a goat's cheese mousse (v)	7.25
Creamy wild mushrooms & Boursin cheese on toast with crispy onions and chives	6.75
Menai mussels with smoky roasted tomato sauce, smoked bacon and gremolata	8.50/14.25
Ham hock, black pudding and British peas terrine, own recipe piccalilli and crostini	5.75
Smoked haddock and cheddar fishcake served tomato hollandaise and a poached egg	7.50
Tomato and lemongrass glazed chicken wings served with garlic and coriander yoghurt dip	7.75

## To Share

Fisherman's Board (for 2) - whitebait & calamari, smoked mackerel pâté crostini, crispy cod nuggets, anchovies, smoked salmon, baby leaves and wedges of farmhouse loaf	21.50
The Lion's Deli Board (for 2) - home cooked glazed ham, Prosciutto, Blackstick's Blue cheese, Belton farm Mature Cheddar, pickled onions, stuffed peppers, pear, celery, farmhouse bread and butter	19.50

## House Specialities

Home Farm sausage and black pudding, with creamy mash, smoked bacon, buttered savoy cabbage and a cider and mustard gravy	13.75
Three counties cheese & onion pie, green vegetables and red wine braised cabbage (v)	14.75
Local lamb rump and a slow roasted lamb shoulder croquette, tomato jam, green beans, red wine jus	16.00
Beer battered fish and chips, thick cut chips, mushy peas, homemade tartar sauce	9.75/13.50
Buttermilk fried chicken in a basket (half/whole), cajun crumb, fries, coleslaw, Josper roasted corn on the cob	13.00/22.00
Roasted tomato, lemon butter and saffron risotto with fresh basil and mozzarella (v)	12.75
Salmon fillet, crispy skin, served with Hasselback potato, tender stem broccoli and Café de Paris hollandaise	16.25
Chicken Caesar salad, gem lettuce, soft boiled egg, crispy Parma ham and toasted Panko	13.50

Some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. All prices include the chancellor's cut. A discretionary 10% service charge is added on to tables of 9 covers or more.

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## From the Josper Charcoal Oven

The Lion's 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chips 14.00

Stanley John's 28 Day Prime Shropshire Beef - cooked over coals with thyme and garlic roasted field mushroom, seared plum tomatoes and thick cut chips

10oz	Rump	18.50
8oz	Rib Eye	21.50
8oz	Fillet	26.50

Peppercorn sauce £2.50 | Bearnaise sauce £2.50 | Blue Cheese sauce £2.50

## Sides 3.50

Market greens | Onion rings | Chunky chips | Fries | Corn on the cob | Cauliflower cheese | Creamy cheddar mash

## Puddings

Chester pudding (an early form of lemon tart with almonds), creamy Italian meringue, raspberry sorbet 7.00

Chocolate brownie, topped with toasted marshmallow, Snugbury's vanilla ice cream 6.50

Sticky toffee pudding served with butterscotch sauce and Snugbury's sea salt caramel ice cream 6.75

Blackberry ice cream sandwich, pistachio wafers, chocolate popping candy 6.75

Buttermilk panna cotta with a charred peach and toasted crumble topping 6.50

Chef's selection of local and regional cheese and artisan biscuits 9.00

*Blackstick's Blue, White Fox Cheddar, Cornish brie, fresh celery, grapes and chutney*

Classic Espresso Martini 8.00

Ask us about our dessert wine and port selection

## For the Little Ones

*Please keep little ones close for theirs and others safety*

Garlic bread with cheese 4.50

Buttermilk fried chicken, fries and salad 7.50

Crispy cod goujons, fries and peas 7.50

Home Farm sausage, mash, gravy, peas 7.50

Penne pasta, fresh tomato sauce 6.50

Snugbury's ice creams (2 scoops) 3.50

## Teas and Coffees

*Roasted blended coffee from Farrers of Kendal, unique to the Lion*

Espresso (single / double) 2.50/4.00

Americano 2.80

Cappuccino, Latte, Mocha 3.25

Hot Chocolate 3.25

Flat White 3.25

Loose Leaf Tea – English breakfast, Ceylon 2.75

Earl Grey, Peppermint, Camomile, De-caffeinated

## The Brereton Room and Bedrooms

*At The Lion we have 16 beautiful en-suite bedrooms. For business or pleasure, an ideal place to enjoy a drink, a bite to eat and rest your weary head. Our Brereton Suite caters for up to 50 people and is a perfect venue for a variety of events. Please ask one of the team to see the room or discuss your event.*

## The Bear Card

*To reward our local community, we offer an opportunity to become a Bear Card Holder if you have an SY14 postcode. The card enables you to collect points for every £1 you spend with us, along with a host of other benefits. Please speak to one of the team to apply for your card.*

## Sundays

*We are open on Sundays offering the best local beef cooked pink with giant Yorkshire puddings, duck fat potatoes and all the normal trimmings. We are open from 12noon – 8.00pm for food and in the evening for drinks. Bookings highly recommended!*

## Josper Cooking and Local Ingredients

*The Josper Oven uses the finest grade charcoal to bring a unique flavour to the best ingredients we can source. Where possible we use local produce and suppliers ensuring we bring you seasonal dishes of interest as well as reliable favourites.*