

Aperitives

Kir Royale. A traditional festive treat with Lunetta Prosecco NV and blackberry liqueur	9.00
Amaretto Fizz. Disaronno, orange juice and Lunetta Prosecco NV	8.50
Mulled wine or mulled cider. Served hot with slices of orange and a cinnamon stick	5.00
Bloody Mary. Kettle One Vodka, Big Tom tomato juice and our special spice mix	8.50

Nibbles

Marinated olives (v) (gf)	3.00
Homemade pork scratchings, burnt apple sauce	3.50
Cantonese style beef, sesame seed, crispy lotus root	6.75
Breaded deep fried brie and cranberry sauce	4.75
Toasted focaccia with miso roasted butternut squash dip	4.50

Starters

Roasted parsnip and apple soup served with Huxley's Farmhouse loaf	5.25
Ham hock terrine, cranberry chutney and toast	6.50
Josper grilled marinated king prawn skewers, Asian slaw and chilli jam dip	9.75
Mackerel pate, garlic crostini, dressed leaves and balsamic	6.25
Creamy wild mushrooms & Boursin cheese on toast with crispy onions and chives (v)	6.00
Beetroot cured salmon, dill crème fraiche, avruga caviar, capers and shallots	7.75
Caramelised chicken livers, pearl onions, port jus, thyme soldiers	6.75

To Share (Serves 3 to 4 as a starter or 2 as a main course)

Fisherman's Board - whitebait, mini prawn cocktail, smoked mackerel pâté, crispy cod goujons, anchovies, smoked salmon, baby leaves and wedges of farmhouse loaf	21.50
Christmas Board – pigs in blankets, deep fried brie and cranberry sauce, turkey spring rolls, chestnut and lemon stuffing and chicory and apple salad	22.00

Seasonal Specialities

Truffle roasted celeriac, leek and potato gratin, tarragon oil (v)	13.00
Pan fried hake with parsley mash, roasted cauliflower, pine nuts, capers and raisins, white wine sauce	16.75
Winter salad of figs, halloumi, lentils and charred root vegetables	12.00
Braised blade of beef with roasted parsnips, mashed potato, braised red cabbage and red wine jus	13.50
Venison sausages braised in red wine, beetroot dauphinoise crispy pancetta and Cavolo Nero	16.50
Fillet of seabass, Jerusalem artichoke and parmesan risotto	14.50
Lamb shank, salsa Verde, boulangerie potatoes	17.50
Butternut squash and thyme risotto, onion beignets, vegetarian hard cheese (v)	12.25
Cheshire Turkey roasted with chestnut and lemon stuffing and festive trimmings	14.00

Pub Classics

Beer battered fish and chips, thick cut chips, mushy peas, homemade tartar sauce	14.25
Buttermilk fried chicken in a basket (half/whole), cajun crumb, fries, coleslaw, Josper roasted corn on the cob, choice of ranch, BBQ or hot sauce	13.50/22.95
The Lion's 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chips	14.00

From the Josper Charcoal Oven

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

Rosemary fries | Charred Hispi cabbage | Broccoli, green beans and curly kale | Chunky chips | Cauliflower cheese | House salad with honey and mustard dressing

Puddings

Traditional lemon tart, raspberry sorbet	6.50
Chocolate brownie, topped with toasted marshmallow and Snugbury’s vanilla ice cream	6.50
Sticky toffee pudding, Butterscotch sauce, Snugbury’s honeycomb ice cream	6.75
Apple and blackberry crumble with white chocolate custard	6.50
Passionfruit crème brulee, shortbread	7.00
Chef’s selection of local and regional cheese and biscuits	9.00

Blackstick’s Blue, White Fox Cheddar, Cornish brie, fresh celery, grapes, homemade chutney and biscuits

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

Brie dippers	4.50
Turkey and seasonal trimmings	7.50
Crispy cod goujons, fries and peas	7.50
Home Farm sausage, mash, gravy, peas	7.50
Macaroni cheese with toasted breadcrumbs	6.50
Snugbury’s ice creams (2 scoops)	3.50
Mini chocolate brownie with Snugbury’s	
Vanilla ice cream	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.

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.