

Aperitives

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| 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

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| Marinated olives (v) | 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 (v) | 4.75 |
| Toasted focaccia with miso roasted butternut squash dip (v) | 4.50 |

Light Lunch

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| Roasted parsnip and apple soup served with Huxley's Farmhouse loaf (v) | 5.25 |
| Ham hock terrine, cranberry chutney and toast | 6.50 |
| Marinated king prawn skewers, Jospier cooked, frisee leaves, chilli jam dip | 9.75 |
| Mackerel pate, garlic crostini, balsamic | 6.25 |
| Creamy wild mushrooms & Boursin cheese on toast with crispy onions and chives (v) | 7.00 |
| Beetroot cured salmon, dill crème fraiche, Avruga caviar, capers and shallots | 7.75 |
| Caramelised chicken livers, pearl onions, port jus, thyme soldiers | 6.75 |

Seasonal Specials and Pub Classics

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| Butternut squash and thyme risotto, onion beignets, vegetarian hard cheese (v) | 11.50 |
| Venison sausages braised in red wine, pancetta, beetroot dauphinoise and Cavolo Nero | 13.50 |
| Winter salad of figs, halloumi, lentils, charred root vegetables and walnut dressing (v) | 11.50 |
| 4oz fish and thick chips, homemade tartare sauce, mushy peas | 8.50 |
| Seared fillet of seabass, Jerusalem artichoke and parmesan risotto | 14.50 |
| Cheshire turkey roasted with chestnut and lemon stuffing and festive trimmings | 14.00 |
| The Lion's 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chips. | 14.00 |

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

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| 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, sautéed sprouts, chestnut and lemon stuffing, chicory and apple salad and soup shots | 22.00 |

Sandwiches

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| Classic clubhouse sandwich – chicken, bacon, lettuce and tomato on toasted bread | 7.75 |
| Rump steak and blue cheese ciabatta | 8.75 |
| Open prawn cocktail sandwich | 9.25 |
| Brie and cranberry toastie (v) | 7.50 |

Sides

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| Rosemary fries Charred Hispi cabbage Broccoli, green beans and curly kale Chunky chips Cauliflower cheese House salad with honey and mustard dressing | 3.50 |
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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.

Afternoon Teas – please order 24 hours before

Served from 12noon – 3pm Tuesday to Saturday

Selection of loose-leaf teas, English cut sandwiches, homemade cakes, baked scones, jam and thick clotted cream 24.95 for 2

Add a glass of Prosecco 34.95 for 2

Puddings

Lemon tart, raspberry sorbet 6.50

Chocolate brownie, topped with toasted marshmallow, 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 Swan

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.