# SAMPLE ONLY

# **Evening Menu**

# Aperitives

Aperitives	
Aperol Spritz. Aperol and Lunetta Prosecco NV topped up with soda	8.50
Gin Cooler. Whitley Neil Quince gin with Elderflower cordial topped up with refreshing lemonade	7.50
Frozen Strawberry Margarita. Silver Tequila, Triple Sec, fresh strawberries and lime	8.00
Bloody Mary. Kettle One Vodka, Big Tom tomato juice and our special spice mix	8.50
Nibbles	
Marinated olives (v) (gf)	3.50
Roasted garlic flatbread, sauce vierge and rocket (v)	4.50
Beef fat popcorn (g/f)	2.50
Whitebait served with fresh chives and Marie Rose sauce	5.50
Chipolatas in sticky onion and parsley gravy	6.50
Starters	
Broccoli and boursin soup served with Huxley's bread (v)	6.00
Charred asparagus, crispy hen's egg and black garlic hollandaise	8.00
Crab arancini with wasabi mayonnaise and pea salsa	7.50
Goat's cheese gnocchi with spring vegetables, miso butter and nasturtium leaves (v)	6.50
Josper grilled sardines, roasted tomatoes and lovage pesto (g/f)	7.25
Sticky pork cheek, rhubarb, and crispy potatoes (g/f)	7.00
To Share – Serves 3 to 4 as a starter or 2 as a main course	
American Sharer.	20.00
Sticky slow cooked pork ribs, BBQ Bangers, marinated chicken and Josper roasted pepper kebabs, Boston beans, corn on the cob, coleslaw, pickles and fries.	30.00
Fisherman's Board.	
Cod bites, whitebait with Marie Rose dip, potted smoked mackerel pate, mini prawn cocktail, tartare sauce, Marie rose, charred lemon, salad and pickles, wedges of Huxley's bread.	25.00
House Classics	
Lamb rump, Parmenter potatoes, edamame, oyster mushrooms, carrot puree and lamb jus (g/f)	18.00
Roasted balsamic beetroot, shallot & broad bean tart with pickled radish and watercress (v)	12.00
12oz gammon steak, pineapple relish, chimichurri, fried egg and chunky chips (g/f)	13.50
	15.50
Fillet of seabass wrapped in a banana leaf and cooked over coals with a cucumber, fennel and herb salad $(g/f)$	15.00
Buttermilk fried chicken in a basket (half/whole), cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip)	13.00/22.00
Beer battered fish and chips, thick cut chips, mushy peas, homemade tartar sauce	9.75/13.50
Korean BBQ short rib, potato rosti with kimchi ketchup and pickled radish	14.50
Chicken Caesar salad, gem lettuce, soft boiled egg, anchovies, crispy bacon, 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.

3.50

# From the Josper Charcoal Oven

The Lion's 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chips 14	4.00
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 $(g/f)$	
5	2.00 6.50

Peppercorn sauce £2.50 | Black garlic hollandaise sauce £3.00 | Blue Cheese sauce £2.50

#### Our Josper oven

The Josper Oven uses the finest grade charcoal to bring a unique flavour to the best ingredients we can source providing an authentic BBQ taste, perfect for steaks and our now famous Lion Burger

# Sides

Seasonal greens Chunky chips Fries Macaroni cheese Onion Rings New potatoes with lemon & herb butter Tomato salad with lovage pesto

# For the Little Ones

Please keep little ones close for theirs and others safety	
Rice paper rolls with crunchy veg, Sesame seeds and sweet chilli mayo (g/f)	4.50
Crispy cod goujons, fries and peas	7.50
Kentucky style chicken burger and fries	7.50
Margarita Pizza	6.50
Crunchy wrap loaded with roasted veg, Mozzarella and tomato dip	6.50
Cheesy Garlic flatbread	4.50

### **Sundays**

We are open on Sundays offering the best local beef cooked pink, whole roasted free-range chickens and our vegan friendly nut roast with giant Yorkshire puddings, duck fat potatoes and all the trimmings.

We are open from 12noon – 6.00pm for food and in the evening for drinks. Bookings highly recommended!

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.