

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

Lunch plates

Broccoli and boursin soup served with Huxley's bread (v)	6.00
Charred asparagus, crispy hen's egg, and black garlic hollandaise	8.00
Josper grilled sardines, roasted tomatoes and lovage pesto (g/f)	7.25
6oz gammon steak, pineapple chimichurri, fried egg and chunky chips (g/f)	10.50
Goat's cheese gnocchi with spring vegetables, miso butter and nasturtium leaves	9.50
Roasted balsamic beetroot, shallot & broad bean tart with pickled radish and watercress (v)	12.00
Fillet of seabass wrapped in a banana leaf and cooked over coals with a cucumber, fennel and herb salad (g/f)	15.00
Beer battered fish and chips, thick cut chips, mushy peas, homemade tartar sauce	9.75
Chicken Caesar salad, gem lettuce, soft boiled egg, anchovies, crispy bacon, and toasted panko	13.50

Sandwiches

Crispy Katsu chicken breast, crunchy lettuce and curry mayo, served with side salad	7.50
Fish butty with lemon mayo, pickled cucumber and watercress	7.50
Baked goat's cheese, Josper blistered red peppers, rocket and pickled walnuts (v)	7.50

To Share – Serves 3 to 4 as a starter or 2 as a main course**BBQ Board.**

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
--	-------

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 (g/f)

10oz	Rib Eye	22.00
8oz	Fillet	26.50

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

3.50

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

Afternoon Teas

Served from 12noon – 4pm

Selection of loose-leaf teas or Farrah's coffee, 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

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!