

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

Sunday - Children's portion £10.95

Roasted Rib of Welsh beef (served pink or well done), garlic and thyme roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy	15.95
Roast chicken, garlic and thyme roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy	13.95
Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich vegetarian gravy (v)	11.95

House Classics

Lamb rump, Parmenter potatoes, edamame, chestnut mushrooms, pea & mint puree and lamb jus (g/f)	18.00
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
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
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.

From the Josper Charcoal Oven

The Lion's 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chips 14.75

Stanley Jones' 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

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 vegetables, 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

Quesadilla loaded with roasted vegetables, mozzarella and tomato dip 6.50

Cheesy garlic flatbread 4.50

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