

Aperitives

Aperol Spritz. Aperol and Lunetta Prosecco NV topped up with soda	9.00
Gin & Ginger. Tanqueray gin with Fever Tree ginger beer and fresh lime juice	8.50
Strawberry Mojito. White rum, strawberry and fresh lime topped up with prosecco	9.00
Pina-tini. White and coconut rum, pineapple juice, coconut cream and a hint of bitters	9.00
Bloody Mary. Kettle One Vodka, Big Tom tomato juice and our special spice mix	8.50

Nibbles

Marinated olives (v) (gf)	3.75
Roasted garlic flatbread, sauce vierge and rocket (v)	5.00
Deep fried mozzarella stick with tomato sauce and garlic mayo	4.50
Whitebait served with fresh chives and Marie Rose sauce	6.00
Chipolatas in sticky onion and parsley gravy	6.50

Starters

Butternut squash, carrot and ginger soup and Huxley's bread (v)	6.25
Josper roasted Hasselback beetroot with whipped goats' cheese and spring onion tempura (v)	6.75
Creamy wild mushrooms with Boursin cheese on Huxley's toast (v)	7.50
Roasted pigeon breast with pearl barley, pickled mushrooms and sweetcorn puree	8.25
Grilled mackerel, coated with mildly spiced oats served with a sweet & sour beetroot relish	7.75

House Classics

Josper grilled lamb skewer with Bombay potato terrine, masala sauce and goats cheese yoghurt	19.00
Josper roasted ratatouille, melted mozzarella & green pesto served with garlic bread	13.50
Roasted pork belly, Boulangère potatoes, Josper roasted apple and a spiced pork jus	17.50
Fillet of salmon with tomato and fennel fondue, tenderstem broccoli and saffron rouille	17.00
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)	15.00/23.00
Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce	11.75/14.75
Korean BBQ short rib, potato rosti with kimchi ketchup and pickled radish	15.00
Chicken Caesar salad, gem lettuce, soft boiled egg, anchovies, crispy bacon, and toasted panko	14.50
Celeriac Steak with Cavallo Nero, puy lentils, roasted cherry tomatoes and café de paris sauce	14.50

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

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.	27.50

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 Jospur Charcoal Oven

The Lion’s 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chips 15.00

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	23.00
8oz	Fillet	28.00

Peppercorn sauce £2.50 | Blue Cheese sauce £2.50

Our Jospur oven

The Jospur 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 4.00

- Seasonal greens
- Chunky chips
- Fries
- Macaroni cheese
- Onion Rings
- New potatoes with lemon & herb butter

For the Little Ones

Please keep little ones close for theirs and others safety

Crispy cod goujons, fries and peas	7.50
Kentucky style chicken burger and fries	7.50
Margarita Pizza	6.50
Quesadilla loaded with roasted veg, Mozzarella and tomato dip	6.50
Cheesy Garlic flatbread	4.50

Additional Vegan and Gluten free menus are available on request, please ask a member of the team.

Sundays

We are open on Sundays offering the best local beef cooked pink, a weekly changing second roast and our vegetarian friendly nut roast, all with giant Yorkshire puddings, roast potatoes and all the trimmings.

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

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