

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
Bloody Mary. Kettle One Vodka, Big Tom tomato juice and our special spice mix	8.50
Pina-tini. White and coconut rum, pineapple juice, coconut cream and a hint of bitters	9.00

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

Sandwiches and small plates

Butternut squash, carrot and ginger soup and Huxley's bread (v)	6.25
Creamy wild mushrooms in Boursin cheese on Huxley's bread (v)	7.50
Crispy Katsu chicken breast, crunchy lettuce and curry mayo, served with side salad	8.50
Fish butty with lemon mayo, pickled cucumber and watercress	8.50
Onion Bhaji tortilla wrap, mango chutney, cucumber & lime raita, served with side salad (v)	7.50

Lunch plates

Fillet of salmon with tomato and fennel fondue, tenderstem broccoli and saffron rouille	17.00
Warm salad of new potatoes, beetroot and red onion topped with grilled mackerel with a curried oat crumb	10.50
Josper roasted Ratatouille, melted Mozzarella & green pesto served with garlic bread (v)	13.00
Buttermilk fried chicken in a basket, Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) *please allow at least 20 minutes	15.00
Beer battered fish and chips, thick cut chips, mushy peas, homemade tartar sauce	11.75
Chicken Caesar salad, gem lettuce, soft boiled egg, anchovies, crispy bacon, and toasted panko	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
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From the Josper 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 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 4.00

Seasonal greens | Chunky chips | Fries | New potatoes with lemon & herb butter | 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

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.