

**Cocktails**

Lemon Fizz. Wardington's Original Triplecello liqueur topped up with Lunetta Prosecco NV	10.00
Classic Negroni. Sipsmith gin, sweet vermouth, and Campari	9.50
Amaretto sour. Disaronno, lemon juice, bitters, and sugar syrup	8.50
Bloody Mary. Kettle One Vodka, Big Tom tomato juice and our special spice mix	8.50
Berry Mocktail. Strawberry syrup, fresh raspberries, and lime, topped up with fever tree lemon tonic	7.50

**Starters**

New potato and wild garlic soup served in a bread bowl (v) (gfo)	6.25
Marinated Olives (v) (gf)	3.75
Whitebait served with fresh chives and Marie Rose sauce	6.00
Goat's cheese and spring vegetable risotto (v)	8.50
BBQ Korean short rib, poached egg, toasted muffin served with a hollandaise sauce	8.50
Pea and wasabi hummus with rosemary breadsticks (ve) (gfo)	5.50
Wild garlic and smoked Applewood cheddar croquettes, with red pepper and sweet chilli jam (v)	6.50
Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet	8.50

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

Fisherman's Board – crispy cod goujons, mackerel pate, prawns in Marie Rose sauce, pickled herring, whitebait and calamari, served with Huxley's bread and butter	25.00
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**House Classics**

Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf)	18.00
Honey and wholegrain mustard marinated pork chop on the bone, potato terrine, green beans and apple ketchup (gf)	15.00
Creamy garlic rigatoni pasta with Globe roasted artichoke, topped with pesto (v)	16.00
Chalk stream trout fillet, new season potatoes, asparagus and dill butter (gf)	18.00
Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Jospet roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) *please allow at least 20 minutes	15.00/23.00
Crispy battered fish and thick cut chips, mushy peas and homemade tartar sauce (gfo)	12.25/14.75
Farro and feta salad. Faro, sugar snap, edamame and fresh garden peas, marinated feta cheese, Greek yoghurt, mint, tarragon and chilli crunch (v)	13.00

Additional Vegan menu is available on request, please ask a member of the team.

**(v) Vegetarian (ve) Vegan (gf) Gluten free (gfo) Gluten free option.** Some of our guests have specific dietary and allergy needs. Please ensure you inform 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

*Using 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*

The Lion's 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chips	15.50
Moving Mountains "vegan beef burger", Mexican style mayo, lettuce, and fries (ve)	15.25

Stanley Jones' 28 Day prime Shropshire beef - cooked over coals with thyme and garlic roasted field mushroom, seared plum tomatoes and thick cut chips (gf)

10oz Rib Eye	27.50
8oz Fillet	29.50

*Peppercorn sauce £2.50 | Blue Cheese sauce £2.50 | Bearnaise £2.50*

## Sides (v) 4.00

- Seasonal greens (gf)
- Chunky chips (gf)
- Fries (gf)
- Cauliflower cheese
- Onion Rings

## Puddings

Warm chocolate brownie, chocolate sauce and Snugbury's vanilla ice cream	7.50
Sticky toffee pudding, butterscotch sauce and Snugbury's honey-comb ice cream	6.50
Tiramisu. Espresso flavoured mascarpone, lady fingers soaked in Amontillado and brownie pieces topped with Italian meringue	8.00
Lemon posset, homemade shortbread and fresh raspberries	5.50
Three scoops of Snugbury's ice cream	4.00
<i>Ask for today's flavours</i>	
Chef's selection of local and regional cheese and artisan biscuits	9.00
<i>Burt's Blue, Belton Farm's White Fox, Crab tree, fresh celery, grapes and chutney</i>	
Sharing Dessert	
Churros with chocolate and caramel sauce for dipping, cinnamon sugar and fresh raspberries	10.00

*A discretionary 10% service charge will be added to your bill. 100% of this will be passed to the team, including kitchen & housekeeping.*

### 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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