

Nibbles – *perfect whilst perusing the menu*

Marinated Olives (v) (gf)	3.75
Whitebait served with fresh chives and Marie Rose sauce	6.00

Seasonal lunch dishes

New potato and wild garlic soup served in a bread bowl (v) (gfo)	6.25
Goat's cheese and spring vegetable risotto (v) (gfo)	8.50
The original Korean Benedict. Slow cooked Korean short rib, poached egg and hollandaise sauce on a toasted muffin	8.50
Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet	8.50
Faro and feta salad. Faro, sugar snap, edamame and fresh garden peas, marinated feta cheese, Greek yoghurt, mint, tarragon and chilli crunch (v)	13.00
Mini Shepherd's pie, topped with celeriac mash, served with glazed Chantenay carrots and tender stem broccoli (gf)	14.00
Jumbo hotdog, smoked sausage, specially created by Home Farm for The Lion, served with fries:	12.00
The Classic – bacon, cheese, gherkins and mustard	
Grande Loco – crispy onions, pickles, peri peri mayo and tomato glaze	

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
---	-------

House Classics

Buttermilk fried chicken in a basket, Cajun crumb, fries, coleslaw, Jospers 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 (gfo)	12.25
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 (vegan)	15.25
Stanley Jones 28 Day Prime Shropshire Beef - cooked over coals in our Jospers grill with thyme and garlic roasted field mushroom, seared plum tomatoes and thick cut chips (gf)	
10oz Rib Eye	27.50
8oz Fillet	29.50
<i>Peppercorn sauce £2.50 Blue Cheese sauce £2.50 Bearnaise £2.50</i>	

Sandwiches

Crispy Katsu chicken breast, mixed leaves and curry mayo, served with side salad (gfo)	8.50
Scampi roll. Huxley's sub roll, topped with lettuce, tomato, cucumber, capers, breaded scampi and Marie Rose sauce	10.00
Onion Bhaji tortilla wrap, mango chutney, cucumber & lime raita, served with side salad (v)	7.50
Crispy beef, sweet chilli and pickled ginger on a sour dough bun	10.50

Sides (v)

Seasonal greens (gf) Chunky chips (gf) Fries (gf) Cauliflower cheese Onion rings	4.00
--	------

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

(v) = Vegetarian (gf) Gluten free (gfo) Gluten free option. This dish can be adapted to make it gluten free.

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.