

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

Nibbles & Starters

Marinated Olives (v) (gf)	3.75
Whitebait served with fresh chives and Marie Rose sauce	6.00
New potato and wild garlic soup served in a bread bowl (v) (gfo)	6.25
Wild garlic and cheese croquettes with homemade sweet chilli jam (v)	6.50
The original Korean short rib eggs benedict	8.50
Goat's cheese and spring vegetable risotto (v) (gfo)	8.50
Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet	8.50
Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo)	6.50

Sunday Roast - Children's portion £11.50

Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo)	16.50
Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy	14.50
Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich vegetarian gravy (v)	12.00

Main courses

Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo)	12.25/14.75
Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Jospier roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip)	15.00/23.00
Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf)	18.00
Chalk stream trout fillet, new season potatoes, asparagus and dill butter	18.00
Creamy garlic rigatoni pasta with roasted globe artichoke, topped with pesto (v)	16.00
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

(v) Vegetarian (ve) Vegan (gf) Gluten free (gfo) Gluten free option. 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	15.50
Moving Mountains "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 mushrooms, 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

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	
Roast potatoes	
Giant Yorkshire pudding	1.50
Extra gravy	1.50

Puddings

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 (gf)	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</i>	
<i>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

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