

NIBBLES & SMALL PLATES

Marinated olives (ve, gf) 4.00	Scotch egg, burnt apple ketchup 8.00
Chicken skewers, tomato and ginger glaze, pickled chilli (gf) 7.00	Smoked haddock beignet, hot curry sauce 7.50
White onion soup, cheddar scone, apple butter (v, gfo) 6.50	Korean BBQ pulled short rib, kimchi ketchup, sourdough (gfo) 7.50
Belton Farm cheddar & onion rarebit (v) 7.00	Garlic flatbread (v) 6.00 / with cheese 8.00
Butterflied sardine, arrabiata, capers, focaccia 7.00	Garlic mushrooms on toast, chives, crispy onions (v, gfo) 8.50
Josper roasted new potatoes, chilli crunch, coriander yoghurt (v, gf) 6.50	Harissa marinated halloumi, mini flatbread, sweet chilli jam (v) 6.50
Or choose from a choice of 3, to include focaccia, oil & balsamic 20.00	

MAIN COURSES

Sausage and mash, roasted apples and caramelised onions, crispy sage, red wine jus 16.00
King prawn pappardelle, tomato butter sauce, herb crumb (gfo) 18.00
Welsh lamb pie, crushed peas, Josper new potatoes, minted gravy 18.00
Crispy battered cod and chunky chips, minted peas, homemade tartar (gfo, veo) 13.00/16.00
Beetroot orzotto, mushroom, sage, goat's cheese (v) 15.00
Korean chicken burger, kimchi ketchup, Korean BBQ sauce, sesame slaw, fries 16.00
Whole roasted seabass, Thai spices, tomato and coconut sambal, jasmine rice (gf) 19.50
The Lion's 8oz beef burger, streaky bacon, mature cheddar, house sauce, onion rings and chunky chips (vegan option available) 16.50
Chicken Caesar salad, baby gem, chorizo croutons, Grana Padano, anchovies, soft boiled egg (gfo) 16.00
Moules frites, fresh mussels in garlic butter & white wine, fries and aioli (gf) 16.00
Buttermilk fried chicken in a basket (half/whole), fries, side and sauce (please allow 25 minutes) 16.50/26.00
Sides: Josper roasted corn cobs with kaffir lime butter, chipotle BBQ beans, luxury coleslaw Sauces: garlic mayonnaise, BBQ sauce, Peri Peri sauce
Stanley Jones' 28 Day prime Shropshire beef – 10oz Rib Eye cooked over coals, confit chestnut mushrooms, tomatoes and a side of your choice (gf) 30.00
Peppercorn sauce 2.50 Blue Cheese sauce 2.50 Béarnaise 2.50

About our Josper oven

The Josper oven blends the intense heat of a charcoal grill with the precision of an oven. One of the secrets behind the Josper's superiority lies in its ability to retain the natural juiciness and tenderness of the ingredients as well as imparting a distinct smoky flavour to dishes. As the intense heat sears the surface of the food, it forms a caramelised crust that locks in the moisture, resulting in succulent, perfectly cooked dishes every time. One of the reasons our chefs love cooking with the Josper is its exceptional temperature control. From juicy steaks to delicate seafood and veg side dishes, our chefs can ensure each item is cooked to perfection.

SIDE DISHES

Salt and pepper fries (ve, gf), Greek salad (v, gf), chunky chips (ve, gf), Josper roasted corn (v, gf), chipotle
BBQ beans (ve, gf), green vegetables (v gf) all 4.00



SANDWICHES

(Served 12noon 'til 5pm, all served with house salad)

Lion club. Jospur grilled chicken breast, bacon jam, lettuce, tomato and mayo, chunky chips (gfo) 10.50

Smoked salmon, cream cheese, cucumber, and capers on toasted bloomer bread (gfo) 10.50

Open fish taco, baby gem, tomato, red onion, and chipotle mayonnaise 10.50

Tomato, mozzarella, and basil on toasted focaccia (v, gfo) 8.50

Slow cooked beef brisket, mustard mayo, pickles in a sourdough bun with chunky chips 11.50

Bradwall bakehouse bloomer bread, with a choice of white or granary with the following choice of fillings (gfo)

Belton Farm cheddar cheese and red onion (v) 6.50

Honey and mustard glazed ham 6.50

Prawns in a chipotle Marie rose sauce 7.50

AFTERNOON TEA *12.50pp, 17.50pp with fizz*

Freshly made sandwiches, scones with strawberry jam and clotted cream, lemon tarts, mini Victoria sponge, chocolate cream filled choux buns, brownie bites. Unlimited Yorkshire tea or Farrah's coffee

FARMERS TEA *15pp*

BBQ brisket sliders, brioche bun, English mustard mayo and pickled cucumber. Scotch eggs with apple ketchup. Smoked salmon & cream cheese open sandwiches. Cheese scones with oak smoked Cheshire cheese and chutney. Lemon tarts and brownie bites. Unlimited Yorkshire tea or Farrah's coffee

PUDDINGS

Sharer – Apple tarte tatin with Cheshire farm vanilla ice cream (serves 2 - 4) (v) 16.00 (allow 30 minutes)

Ice cream sandwich. Peanut butter ice cream, strawberry jam choux pastry (v) 7.50

Ginger and apple sticky pudding, caramel sauce, vanilla ice cream (v) 8.00

Coconut and rum rice pudding. Jospur roasted plums (ve, gf) 7.00

Chocolate brownie, chocolate sauce, Cheshire Farm honeycomb ice cream (v, gfo) 8.00

Traditional Spanish baked cheesecake with blueberry compote (v) 7.00

3 scoops of Cheshire Farm ice cream (chocolate, vanilla, strawberry, honeycomb, peanut butter) (gf) 6.00

Cheese and biscuits (gfo) 10.00

Belton Farm Red Fox Smoked red Leicester (Whitchurch), Anne Clayton's Crabtree (Malpas), Tarporley Blue (Tarporley), artisan biscuits and accompaniments

COFFEE AND DIGESTIVES

Espresso Martini 9.00

Mudslide – Vodka, Kahlua, Baileys 9.00

Calvados du Pont 6.00

Grange Neuve Monbazillac 2016 dessert wine 7.50

Espresso (single / double) 2.50/4.00, Americano 2.80

Cappuccino, Latte, Mocha, flat white, Hot Chocolate 3.25

