

**COCKTAILS & APERITIVES**

Kir Royale 10.00  
 Damson Clover Club 9.50

Amontillado medium dry sherry 4.45  
 Harvey's Bristol Cream 4.45

**NIBBLES & SMALL PLATES**

Marinated olives (ve, gf) 4.00  
 Pheasant, apple and black pudding sausage roll,  
 homemade brown sauce 7.50

Celeriac, roasted apple and chestnut soup with  
 Bradwall Bakehouse bread (v, gfo) 6.50

Potted salmon & prawns, cucumber, capers,  
 citrus dressing, artisan bread (gfo) 8.00

Malpas's Crabtree cheese & leek croquettes,  
 leek and mustard puree (v) 7.00

Turkey spring roll, sweet chilli dip 7.50

Sage & onion scotch egg, spiced plum ketchup 8.00

Chicken liver pate, tarragon butter, red pepper &  
 chilli jam, wholegrain toast 8.00

Venison pigs in blankets, Cumberland sauce 7.00

Garlic flatbread (v) 6.00 / with cheese 8.00

Garlic mushrooms on toast, chives,  
 crispy onions (v, gfo) 8.50

Goats cheese mousse, salt baked beetroot,  
 crostini (gfo) 6.50

Or choose from a choice of 3, to include focaccia, oil & balsamic 20.00

**MAIN COURSES**

Roast Cheshire turkey with all the festive trimmings (gfo) 16.50

Whole seabass, Hasselback potatoes, charred stem broccoli, red pepper & chive velouté (gfo) 19.00

Steak, onion and oxtail pie, champ mash, buttered greens, red wine gravy 18.00

Crispy battered cod and chunky chips, minted peas, homemade tartar sauce (gfo, veo) 13.00/16.00

Mushroom, spinach and truffle Wellington, potato & cranberry terrine,  
 root vegetables, red wine gravy (v) 16.00

Festive chicken burger, gravy mayo, cranberry & stuffing, red cabbage coleslaw, fries 16.00

Pork loin with potato gnocchi, roasted butternut squash and oyster mushrooms 18.50

The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce,  
 gem lettuce and tomato, fries (veo) 16.50

Warm salad of roasted beetroot & butternut squash, spiced quinoa, beetroot & balsamic puree, crispy onions 15.00

Moules frites, fresh mussels in bacon, leek & cider sauce, 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 cobettes 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

**SIDE DISHES all £4.00**

Truffle fries (v, gf), Brussel sprouts with bacon (gf), chunky chips (ve, gf), Roast potatoes (v), Roasted corn (v, gf), Chipotle BBQ beans (ve, gf), Honey roasted parsnips (v, gf), green vegetables (v, gf), onion rings (gfo)



## SANDWICHES

(Served 12noon 'til 5pm)

Roasted turkey, stuffing and cranberry roll, fries, house salad	10.50
Sirloin steak & blue cheese toasted ciabatta, chunky chips and coleslaw	13.50
Smoked salmon, cream cheese, cucumber, and capers on toasted bloomer bread, house salad (gfo)	10.50
Applewood smoked and mozzarella cheese, chilli crunch & pickled onion toastie, house salad (v, gfo)	8.50
Fish goujons, mushy peas and tartare sauce on toasted bloomer with chunky chips and house salad	10.50
Bradwall bakehouse bloomer bread, with a choice of white or granary with the following choice of fillings and house salad on the side (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

## FESTIVE AFTERNOON TEA 12.50pp, 17.50pp with mulled wine

Mini turkey rolls, pigs in blankets with Cumberland sauce dip, roasties, Pheasant, apple & black pudding sausage roll. Mini brownies, mince pies, cheese and chutney.  
Unlimited Yorkshire tea or Farrah's coffee

## PUDDINGS & CHEESE

Sharer – Apple tarte tatin with Cheshire farm vanilla ice cream (serves 2 - 4) (v)	16.00 (allow 30 minutes)
Christmas pudding with brandy sauce (v)	7.00
Festive toffee pudding, honeycomb, caramel sauce, Cheshire Farm vanilla ice cream (v)	8.00
Clementine posset, shortbread biscuit	7.00
Chocolate brownie, toasted marshmallow, chocolate sauce, Cheshire Farm vanilla ice cream (v, gfo)	8.00
Spiced plum & apple crumble, custard	7.50
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), Baron Bigod British brie, Tarporley Blue (Tarporley), Crabtree (Malpas) artisan biscuits and accompaniments	

## COFFEE AND DIGESTIVES

Espresso Martini	9.00
Mudslide – Vodka, Kahlua, Baileys	9.00
Terry's orange liqueur – Baileys, Cointreau, Grand Marnier	10.00
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

