

COCKTAILS & APERITIVES

Kir Royale 10.00
 Damson Clover Club 9.50

Port of Margarita 10.00
 French Martini 9.50

NIBBLES & SMALL PLATES

Marinated olives (ve, gf) 4.00
 Halloumi chips, chilli jam (gfo) 7.00
 The original Korean benedict! Toasted muffin, slow cooked short rib of beef with Korean BBQ sauce, poached egg and hollandaise sauce (gfo) 9.50
 Whitebait, chipotle marie rose dip (gfo) 6.50
 Honey roast parsnip soup, spiced oil, parsnip crisp, Bradwall Bakehouse multigrain bread (gfo) 6.50
 Pork & apple sausage roll, brown sauce 7.00

Scotch egg, apple ketchup 8.00
 Salt & pepper calamari, lemon mayo (gfo) 7.00
 Smoked haddock & cheddar croquettes, chip shop curry sauce 7.50
 Garlic flatbread (v) 6.00 / with cheese 8.00
 Garlic mushrooms on toast, chives, crispy onions (v, gfo) 8.50
 Josper roasted new potatoes, shoestring onions, Duck fat aioli (gfo) 7.00

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

MAIN COURSES

Stanley Jones pork sausage ring, smoked sea salt mashed potato, chicken butter cabbage, onion gravy 18.00
 Fish pie. Cod, salmon and mussels, buttered mash potatoes garden peas (gf) 17.00
 Chicken & ham hock pie, Josper roasted new potatoes, burnt leek, tarragon jus 18.00
 Crispy battered cod and chunky chips, minted peas, homemade tartar sauce (gfo, veo) 13.00/16.00
 Spanakopita. Feta and spinach filo pie, lemon roast potatoes, tomato sauce 16.00
 Thai fish curry, jasmine rice (gf) 17.50
 The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato, fries (veo) 16.50
 Confit duck leg, celeriac dauphinoise, pea and pancetta fricasee, spiced apple jus (gf) 22.00
 Mediterranean cous cous salad, charred stem broccoli, toasted hazelnuts and romesco sauce 15.00
 Add chicken 4.00
 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), Tender stem broccoli (gf), chunky chips (ve, gf), Josper roasted new potatoes, Roasted corn (v, gf), Chipotle BBQ beans (ve, gf), onion rings (gfo)



SANDWICHES

(Served 12noon 'til 5pm)

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

PUDDINGS & CHEESE

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

Bradwall bakehouse fruit loaf bread & butter pudding, poached kumquats (v) 8.00

Warm treacle tart, Cheshire Farm clotted cream ice cream (v) 7.50

Granny smith apple crumble, hazelnut crumb, custard 8.00

Chocolate brownie, toasted marshmallow, chocolate sauce,
Cheshire Farm vanilla ice cream (v, gfo) 8.00

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),
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

Chicken in a basket offer

Large chicken in a basket, 2 sides and 2 sauces plus either 4 pints of house ale or lager, a bottle of house wine or 4 soft drinks*
£40.00

Winter warmer

Each week we are serving up a rustic winter warmer dish for just 10.00 per person. Ask us for today's choice.

