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, qf) 4.00

Cauliflower samosas, curry sauce, green chutney 7.00

Black pudding, poached egg, nduja hollandaise, toasted English muffin, balsamic pearl onions 7.00

Smoked haddock fishcake, Welsh rarebit 9.00

Leek & potato soup, 'Cheese with no name' croute, multigrain bread (gfo) 6.50

Tomato glazed chicken wings, garlic mayo (gf) 8 00

Scotch egg, house recipe brown sauce 8.00

King prawns and mussels in tomato bisque, focaccia for dipping (gfo) 8.00

Duck rillette, winter chutney, toasted sourdough (qfo) 8.00

Garlic flatbread (v) 6.00 / with cheese 8.00

Beetroot cured salmon, pickled shallots, dill (gf) 7.50

Welsh rarebit made with Weetwood best bitter, pickled onions 7.00

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

All our bread is supplied by Bradwall Bakehouse, an artisan Cheshire bakery. The loaves are made daily and contain no improvers or additives making them not just taste great, but good for you too!

SUNDAY ROAST

(only guaranteed until 6pm)

All our roasts come with garlic and rosemary roasted potatoes, cauliflower cheese, honey & thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy

Roasted strip loin of Welsh beef (served pink or well done) (qfo) 17.75

Roast Leg of 'Stanley Jones' Lamb 18.50

Nut roast (v) *veqan upon request 14.00

MAIN COURSES

Rack of plaice, clotted creamed leeks, pomme dauphine, crispy capers, tarragon (qfo) 25.50

Pan fried potato gnocchi, hazelnut and basil pesto, 'cheese with no name', coal roasted beetroot (v) 16.00

Game pie, mashed potato, braised red cabbage, green peppercorn jus 18.00

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

The Lion's 80z beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato, fries 16.50

Bloody Mary mussels, fries and bloomer bread for dipping (qfo) 17.50

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

gf – gluten free, gfo – available as gluten free option, df – dairy free, v – vegetarian, veo – available as a vegan option



SIDE DISHES all £4.00 (v)

Truffle fries (v, gf), House salad (gf) (ve), Mashed potato (v, gf), Braised red cabbage (gf) (ve), Roasted corn (v, gf), Chipotle BBQ beans (ve, gf), Onion rings,(gfo) (veo) Roast potatoes, (gf)(ve) Cauliflower Cheese (v)

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

Buttermilk panna cotta, pineapple jelly & charred pineapple (qf) 7.50

Chocolate delice, hazelnut brittle, Cheshire Farm pistachio ice cream (qf) (v) 8.00

Salted caramel tart, poached Yorkshire rhubarb, rhubarb qel (v) 8.00

Sticky toffee pudding, toffee sauce, Cheshire Farm honeycomb ice cream (v) 8.00

3 scoops of Cheshire Farm ice cream 6.00 (ask for today's flavours) (qf)

Cheese and biscuits (qfo) 10.00

Belton Farm Red Fox Smoked red Leicester (Whitchurch), Tarporley Blue (Tarporley), Anne Clayton's Crabtree (Malpas) 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 3.25Bradwall bakehouse fruit loaf bread & butter pudding, poached kumquats (v) 8.00

Chicken in a basket offer Monday to Thursday 12 - 7pm

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*

All for 40.00

Winter warmer Monday to Saturday 12 – 7pm

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



