

NIBBLES & SMALL PLATES

Marinated olives (ve, gf) 4.00	Scotch egg, house recipe brown sauce 8.00
Cauliflower samosas, curry sauce, green chutney 7.00	King prawns and mussels in tomato bisque, focaccia for dipping (gfo) 8.00
Black pudding, poached egg and nduja hollandaise on a toasted English muffin 7.00	Duck rillettes, winter chutney, toasted sourdough (gfo) 8.00
Smoked haddock fishcake, Welsh rarebit 9.00	Garlic flatbread (v) 6.00 / with cheese 8.00
Leek & potato soup, 'Cheese with no name' croute, multigrain bread (gfo) 6.50	Beetroot cured salmon, pickled shallots, dill (gf) 7.50
Tomato glazed chicken wings, garlic mayo (gf) 8.00	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	

MAIN COURSES

Pork rib eye, potato & onion gratin, Crabtree cheese, cornichons (gf) 18.00
Pan roast cod loin, petit pois al la francais, crispy confit potatoes, beurre blanc sauce (gfo) 25.50
Welsh lamb pie, minted new potato terrine, spring greens, minted gravy 18.00
Roast mushroom pithivier, new potatoes, roasted baby vegetables, soy and mushroom gravy (ve) 17.50
Bloody Mary mussels, fries and bloomer bread for dipping (gfo) 17.50
Pan fried potato gnocchi, hazelnut and basil pesto, 'cheese with no name', coal roasted beetroot (v) 16.00
Crispy battered cod and chunky chips, minted peas, homemade tartar sauce (gfo) (veo) 13.00/16.00
The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato, fries 16.50
Buttermilk fried chicken in a basket (half/whole), fries, side and sauce (please allow 25 minutes) 16.50/26.00
Sides: Josper roasted corn cobbles with kaffir lime butter, chipotle BBQ beans, luxury coleslaw
Sauces: garlic mayonnaise, BBQ sauce, Peri Peri sauce

From the Josper oven

Stanley Jones' 28 Day aged 10oz beef rib eye steak (gf) 30.00
<i>Served with confit chestnut mushrooms, tomatoes, and a side of your choice (gf)</i>
Peppercorn sauce 2.50 Blue Cheese sauce 2.50 Nduja hollandaise 2.50

SIDE DISHES all £4.00 (v)

Truffle fries (v, gf), House salad (gf) (ve), Mashed potato (v, gf), Braised red cabbage (gf) (ve), chunky chips (ve, gf), Roasted corn (v, gf), Chipotle BBQ beans (ve, gf), onion rings (gfo) (veo)



SANDWICHES

(Served 12noon 'til 5pm)

All served with house salad on the side. Add fries or chips to any sandwich for 2.00

Lion club sandwich. Grilled chicken, crispy bacon, boiled egg, baby gem, sliced tomato and chive mayo 11.50

Salt baked beef brisket, pickled slaw, black pepper mayo on a soft white bun (gfo) 11.50

Brie, braised red cabbage and hazelnut toastie 9.00

Tuna melt. Applewood cheddar, tuna & pickled chicory on multigrain bloomer toast 9.50

Buttermilk fried chicken, katsu curry sauce, iceberg and crispy onions on a soft white bun 10.00

Cajun spiced cod goujons & Jospers roasted red peppers on toasted bloomer (gfo) 9.50

Classics on white or multigrain bloomer - Belton Farm cheddar cheese and red onion (v)(gfo), Honey and mustard glazed ham (gfo) or Prawns in a chipotle Marie rose sauce (gfo) 7.00

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

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

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

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

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

Cheese and biscuits (gfo) 10.00

Belton Farm Red Fox Smoked red Leicester (Whitchurch),
Tarpoley Blue (Tarpoley), 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 2.90

Cappuccino, Latte, Mocha, flat white, hot chocolate 3.35

Chicken in a basket offer available only on Thursdays 12 – 9pm

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.

