

SUNDAYS AT THE LION

COCKTAILS & APERATIVES

Elderflower Collins	9.50
Aperol Spritz	9.00
Pimm's Cup	7.50
Bison Grass Cooler	8.00
Blueberry Mojito	9.00

WHILST YOU WAIT

Marinated Sicilian olives	4.50
Bradwall bloomer and Cholmondeley Estate butter	3.50

TO START

Cream of broccoli soup with farmhouse bread (gfo, v)	6.50
Devilled whitebait, pickled onion mayo (gfo)	7.50
Parsley & garlic butter, mozzarella cheese Flatbread (v)	8.00
Lamb shoulder pasty, minted pea puree, minted gravy	8.50
Bang Bang chicken wings (gf)	7.50
Bombay potato hash browns, raita, mango chutney (gf, veo)	6.50

THE ROASTS

Roasted strip loin of Welsh beef (served pink or well done) (gfo)	17.75
Roast leg of Welsh lamb	18.50
Nut roast (v) *vegan upon request	14.00

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



MAIN COURSES

Josper roasted whole butterflied seabass. Langoustine, coconut and tomato sauce, charred pak choi, kafir lime buttered new potatoes (gf) 19.00

Josper roasted spatchcock chicken, herb butter, fries, side and sauce (please allow 25 minutes)
(half/whole) 16.50/29.50

Salsa roja I Katsu curry sauce I Gravy

Fish pie. Cod, prawns and boiled eggs in a mustard, dill and parsley sauce, mashed potato and smoked applewood cheese top, garden peas (gf) 18.00

Summer vegetable ratatouille with potato gnocchi, melting cheese and garlic butter (gfo, v) 17.00

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

SIDE DISHES ALL £4.00 (V, GFO)

Mini Caesar I Loaded potato skins with cheese, spring onions & house sauce
I Green vegetables I Chunky Chips I French Fries I Red Cabbage

PUDDINGS & CHEESE

Sharer – Apple tarte tatin with pouring cream and vanilla ice cream (serves 2 – 6!) (v) 20.00
(allow 30 minutes)

Baked matcha cheesecake, blueberry compote 8.00

Blondie, macerated raspberries and clotted cream ice cream (gfo) (v) 7.50

Peach and almond Bakewell tart, peach puree, vanilla ice cream (v) 8.00

Strawberry and chipotle upside down cake, clotted cream, candied lime zest 8.00

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

All our ice cream is supplied by Cheshire Farm ice cream farm, Tattenhall

Cheese and biscuits (gfo) 10.00

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

DIGESTIVES

Espresso Martini 9.00

Nieport Ruby Dum port 6.75

Calvados du Pont 6.00

Grange Neuve Monbazillac 2016 dessert wine 7.50

