

**COCKTAILS & APERATIVES**

Aperol Spritz slushy

Pimm's Cup

Bison Grass cooler

Blueberry Mojito

Elderflower Collins

Frose!

**WHILE YOU WAIT**

Marinated Sicilian olives 4.50

Bradwall bloomer and Cholmondeley Estate butter 3.50

**NIBBLES & SMALL PLATES**

Chorizo scotch egg, homemade piccalilli 8.00

King prawn, squid & clams, Langoustine aioli,  
Malaysian sauce 9.00

Cream of broccoli soup with farmhouse bread 6.50

Parsley & garlic butter, mozzarella cheese flatbread  
8.00Roasted aubergine & tomato dip, toasted focaccia  
7.00Lamb shoulder pasty, minted pea puree,  
minted gravy 8.50

Deville whitebait, pickled onion mayo 7.50

Bombay potato hash browns, raita, mango chutney  
6.50

Bang Bang chicken wings 7.50

Honey baked feta, watermelon, sesame, mint 7.50

Or choose from a choice of 3, to include Bradwall focaccia, oil &amp; balsamic 22.00

**MAIN COURSES**

Pork loin marinated in Bach 95 lager, roasted new potatoes, capers, lemon, green beans 18.00

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

Summer vegetable ratatouille with potato gnocchi, melting cheese and garlic butter 17.00

Crispy battered cod and chunky chips, minted peas, homemade tartar sauce (gfo) (veo) 13.50/16.75  
Add chip shop style curry sauce 2.50The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar,  
house sauce, gem lettuce and tomato, fries (veo) 16.50Caesar salad. Soft boiled egg, cheese with no name, crispy onions, bacon, anchovies (vo) (gfo) 16.00  
Add Josper grilled chicken or halloumi 4.00Fish pie. Cod, prawns and boiled eggs in a mustard, dill and parsley sauce, mashed potato and smoked  
applewood cheese top, garden peas 18.00Our version Nicoise, Josper roasted new potatoes, cherry tomatoes, hard boiled eggs, crispy anchovies and  
house vinaigrette (gf, v) 14.00  
Add chicken 4.00Whole or half spatchcock chicken, cooked over coals, herb butter, fries, choice of side and sauces (gfo)  
17.00/30.00

Salsa roja | Katsu curry sauce | Gravy

Stanley Jones' 28 day aged 10oz beef rib eye steak (gf) 30.00

*Served with confit chestnut mushrooms, tomatoes, and a side of your choice (gf)*

Peppercorn sauce 2.50 | Blue Cheese sauce 2.50 | Café de Paris hollandaise 2.50



## SIDE DISHES ALL £4.00 (V)

Mini Caesar I Loaded potato skins with cheese, spring onions & house sauce  
I Green vegetables I Chunky Chips I French Fries I Onion Rings I Corn on the cob

## MANAGER'S WINE RECOMMENDATIONS

### **Cloudy Bay Sauvignon Blanc, Marlborough, NZ 55.00**

The original trail-blazer that still sits at the pinnacle of the mountain it created

### **Sensale Nero d'Avola, Sicilia 26.00**

Crammed full of red cherry and plum fruits with a subtly spiced finish

### **Thistledown 'Cunning plan' Shiraz, McLaren Vale, Australia 40.00**

A full blooded red, packed with plum and blackberry fruit. A rich, satisfying mouthful with velvet tannins

## PUDDINGS & CHEESE

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

Baked matcha cheesecake, blueberry compote (v) 8.00

Chocolate brownie, strawberry salsa, strawberry 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

## 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

