

**COCKTAILS & APERATIVES**

Taittinger Champagne 13.00

Sloe Royale 9.50

Bramble 9.00

*Blackberries, gin, lemon*

Autumn Aperol spritz 10.50

*Aperol, cider, prosecco*

Apple and ginger Mojito 9.00

*Spiced rum, apple, ginger beer*

Campfire Mule 9.50

*Bourbon, maple syrup, lemon, ginger beer***WHILE YOU WAIT & TO SHARE**

Nocellara Sicilian olives 4.50

Bradwall bloomer and Cholmondeley Estate butter 3.50

Honey and mustard glazed chipolata sausages, cranberry sauce and gravy dips 12.00

Baked camembert with garlic and rosemary, focaccia for dipping 14.00

**NIBBLES & SMALL PLATES**

Chicken liver pate, tarragon butter, chilli and red pepper jam (gfo) 8.00

Traditional prawn cocktail, bread and butter 9.00

Salmon rilette, winter leaf salad, shallot and mustard seed vinegarette (gfo) 9.00

Caramelised celeriac, parsnip and roasted apple soup, bloomer bread (ve, gfo) 6.50

Pineapple and cranberry sweet and sour chicken wings 8.50

Mushrooms on toast, Boursin cheese and pickled onions 9.00

Goats cheese mousse, salt baked beetroot, blackberry vinegarette (v, gfo) 7.50

Turkey spring rolls, gravy for dipping 7.50

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

**MAIN COURSES**

Roast turkey with all the trimmings (gfo) 18.50

Chalk stream trout, crispy layered potato, charred broccoli and parsley sauce (gfo) 20.00

Game pie, spiced red cabbage and creamy mashed potatoes 22.00

Crispy battered cod and chunky chips, minted peas, homemade tartar sauce (gfo) (veo) 13.50/16.75  
Add chip shop style curry sauce 2.50

Mushroom, spinach and truffle wellington, roasted root vegetables, potato and cranberry terrine, chestnut and pickled walnut puree, vegetarian red wine gravy (v) 18.00

The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, House sauce, gem lettuce, tomato, fries (veo) 16.50

Brussel sprout masala with brown rice and toasted nan bread (ve, gfo) 16.00

Whole or half buttermilk fried chicken, fries, and sauce (gfo) 17.50/32.00  
Hot sauce I Katsu curry sauce I Gravy I Garlic Mayo I Chinese BBQ sauce

Welsh beef and Guinness stew with dumplings 18.00

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

Pssst.. ask us about the Tarte Tatin...

Stanley Jones' 28 day aged 10oz beef rib eye steak, confit mushroom and roasted tomato (gf) 30.00

Stanley Jones' 28 day aged 8oz beef fillet steak, confit mushroom and roasted tomato (gf) 32.00

Whole butterflied seabass, dill & caper butter, tender stem broccoli 20.00

*Served with chunky chips or fries*

## SIDE DISHES

Festive loaded fries (fries, bacon, chestnuts, stuffing, cheese & gravy!) 7.50

House salad I Sprouts, chestnuts and cranberries I Chunky Chips I

French Fries I Onion Rings I Red Cabbage 4.50

Peppercorn sauce 2.50 | Blue Cheese sauce 2.50

## MANAGER'S WINE RECOMMENDATIONS

We have limited numbers of some special wines recommended by our manager

**Domaine Alexandre Chablis Vieilles Vignes, France 49.00**

A top family domain, now in the hands of brothers Guy and Olivier. Pure, sleek and very classy

**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

## PUDDINGS & CHEESE

Sharer – Apple tarte tatin with vanilla ice cream (serves 2 - 6) (v) 20.00  
(please allow 30 minutes)

Christmas pudding, brandy sauce 7.50

Clementine posset, shortbread biscuit (gfo) 7.50

Coconut and Jospers roasted plum rice pudding (ve) 7.00

Sticky toffee pudding, honeycomb ice cream, festive butterscotch sauce 8.00

Passion fruit tartelette, torched meringue 7.50

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),

Tarporley Blue, Anne Clayton's Crabtree (Malpas) artisan biscuits and accompaniments

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