

COCKTAILS & APERATIVES

Taittinger Champagne 13.00
The perfect aperitif

Amaretto Sour 9.00
Amaretto, pineapple, lemon

Negroni 9.00
Gin, sweet vermouth, Campari

Campari Spritz 9.50
Campari, prosecco, orange peel

Classic Margarita 9.00
Tequila gold, triple sec, lime

Old Fashioned 8.50
With your choice of bourbon or rye

WHILE YOU WAIT

Nocellara Sicilian olives 4.50

Bradwall bloomer and Cholmondeley Estate butter 3.50

NIBBLES & SMALL PLATES

Chicken skewers, tomato and ginger glaze,
pickled chilli (gf) 8.00

Scotch egg, special recipe brown sauce 8.50

Southern fried oyster mushrooms,
kimchi ketchup (ve) 7.50

Apricot and Pork Pie with piccalilli 7.50

Smoked haddock and spring onion fishcake, chip
shop curry sauce, hibiscus pickled onions 9.00

French onion soup, topped with cheese croute 6.50

Traditional Welsh rarebit, pickled walnuts 9.00

Whole, shell on prawns cooked on coals,
langoustine butter,
Bradwall sourdough for dipping 9.00

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

MAIN COURSES

Korean BBQ short rib, potato rosti, kimchi ketchup 18.50

Fish & king prawn Thai red curry, jasmine rice, spring onions (gf) 20.00

Chicken & mushroom 'proper' pie, creamy mash, savoy cabbage 18.00

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

Celeriac Steak with Cavallo Nero, puy lentils, roasted cherry tomatoes, café de paris sauce 18.00

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

Superfood salad. Quinoa, edamame beans, tender stem broccoli, orange, pomegranate, red cabbage,
fresh herbs, chilli, and seeds with a citrus dressing 16.00

Add chicken 4.00

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 lamb hotpot, pickled red cabbage 19.00



THE JOSPER GRILL

Stanley Jones' 28-day aged beef served with confit mushrooms and roasted tomatoes (gf)

10oz rib eye 30.00

8oz fillet steak 32.00

Rosemary and fennel marinated pork cutlet with apple ketchup 20.00

All served with a choice of chunky chips or fries

SIDE DISHES

House salad I Tender stem broccoli 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

Caves de Tain Sulphur-Free Syrah, Rhône, France 42.00

Wild blueberry and autumnal fruit with a savoury edge, perfect with our game pie! As close as you will get to a hangover free wine, made without sulphites.

Cline Cellars Viognier, Central Coast, California 38.00

Peach, apricot, honeysuckle, jasmine, lush, beautiful and perfect with the trout, and vegan too.

PUDDINGS & CHEESE

Granny Smith apple crumble, toffee custard and hazelnut topping 7.50

Salted caramel tart, poached Yorkshire rhubarb, rhubarb gel 7.50

Chocolate mousse, cherry compote, cream 7.00

Sticky toffee pudding, honeycomb ice cream, butterscotch sauce 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) 15.00

Super improved cheese board with accompaniments for each cheese

DIGESTIFS

Whipped White Russian
Vodka, Shankey's Whip, Tia Maria, cream

Hazelnut Espresso Martini
Vodka, Frangelico, espresso

