

Nibbles

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| Bradwall Bakehouse cumin & onion sourdough,
Tarporley blue & hazelnut butter (v, gfo) 6.00 | Vietnamese prawn lettuce cups (gf) 9.00 |
| Nocella olives with lemon & rosemary (v, gf) 6.00 | Butternut Squash hummus, toasted focaccia (v) 7.50 |
| Rabbit & ham hock terrine bites, pickled carrot and
mustard (gfo) 7.50 | Prosciutto, hot honey & whipped mascarpone on
sourdough toast 8.50 |
| Hash browns, ranch dip, caviar (v) 6.50 | Crispy chicken hot wings, garlic dip 7.50 |

Choose 4 nibbles for 24.00

Starters

- Carrot, coconut & lemongrass soup,** bloomer bread and butter (v, gfo) 7.50
- Mussels on toast,** bisque, parsley emulsion (gfo) 10.00
- Beef tongue,** gochujang glaze 9.00
- Smoked haddock fishcake,** poached egg, lightly curried hollandaise (gfo) 12.00
- Venison Scotch egg,** beetroot ketchup, celeriac remoulade 11.00
- Poached pear,** pickled walnut, goats cheese mousse & bitter leaves (v) 8.50

Seasonal Mains

- Braised beef, oyster mushroom & truffle proper pie,** buttered kale, champ mash and gravy 22.00
- Mediterranean fish stew,** lemon & turmeric mayo, toasted focaccia (gfo) 20.00
- Buttermilk fried chicken,** fries, and sauce (gfo) 17.50
Hot sauce I Katsu curry sauce I Gravy I Garlic Mayo I Japanese BBQ sauce
- Lentil, kale, beetroot, blackberry & goats cheese salad** with blackberry vinaigrette and kale pesto (gfo) 16.00
- The Lion's 8oz beef burger,** crispy streaky bacon, smoked Applewood cheddar, House sauce,
gem lettuce and tomato served with fries (veo) 17.50
- Saffron pappardelle pasta,** butternut squash, wild mushrooms (v) 17.00
- Pork belly,** sauerkraut with smoked bacon lardons, carrot & mustard puree, mash 22.00
- Filet of salmon,** saffron potatoes, shrimp & lemon butter and green beans (gf) 23.00
- Crispy battered cod,** chunky chips, minted peas, homemade tartar sauce (veo, gfo) 13.50/16.75
Add chip shop style curry sauce 2.50
- Cheese & onion pie,** triple cooked chips, chef's baked beans (v) 18.00
- 28-day aged 10oz rib eye** 32.00 **28-day aged 8oz fillet steak** 36.00 **Tomahawk (to share)** 70.00
served with sautéed shallots and oyster mushrooms, triple cooked chips or fries (gf)
Peppercorn sauce 2.50 I Blue cheese sauce 2.50



Sides (all 5.00)

House salad I Truffle & parmesan fries I Triple cooked chips I Seasonal greens I Lyonnais potatoes
I Onions rings I Champ mash

Sandwiches & Light Bites

(Served 12noon 'til 5pm)

Rare bavette steak on beef dripping toast, peppercorn sauce and crispy potatoes 16.00

Marie rose prawns, baby gem lettuce, sourdough bread 10.00

Crispy buttermilk fried chicken & hot honey on a soft white bun 10.50

Josper roasted halloumi, chilli jam and tzatziki wrap (v) 9.00

All the above sandwiches are also available as a salad.

Fish finger butty fish goujons, homemade tartare sauce, baby gem lettuce, toasted bloomer (gfo) 10.50

"The Lion's BLT"

Streaky smoked bacon, crispy panko tomato, little gem lettuce, black garlic aioli, sourdough bread 11.00

All sandwiches are served with house salad. Add fries or chips to any sandwich for 2.00

Thick cut ham, egg and chunky chips, pineapple ketchup 12.00

Puddings

Sticky toffee pudding, sticky sauce, salted caramel ice cream (v) 9.50

Raspberry tart, chocolate sorbet, freeze dried raspberries 10.00

Plum & apple crumble, custard ice cream (v) 8.50

Cider & quince posset, shortbread biscuit (v) 7.50

Chocolate mousse, salted hazelnuts, poached pear 9.00

Three scoops of Cheshire Ice Cream Farm ice cream 6.00

Cheese & Biscuits

Choose from five carefully selected cheeses and eight accompaniments

Tarporley I Drunken Burt I Baron Bigod I Appleby's Smoked Cheshire I Anne Claytons Crabtree with chilli
Balsamic Onions I Red onion Marmalade I Country style fruit chutney I Celery sticks I Freshly cut apple I
Honey seeped figs & apricots I Pickled walnuts I Frozen grapes

2 cheeses 11.00 I 3 cheeses 15.00 I 4 cheeses 19.00

The ultimate cheese board, all cheeses plus all accompaniments 25.00

Provenance

Meat - Stanley Jones, Wrexham. **Dairy and Veg** - Oliver Perry, Northwich.

Bread - Bradwall Bakehouse, Sandbach. **Coffee** - Crema, Lake District