



## Nibbles

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- Pigs in blankets**, red onion marmalade, chestnuts 8.50  
**Breaded brie lollipops**, cranberry, sage, mayo (v) 7.00  
**Turkey and stuffing bon bons**, garlic butter, gravy for dipping 6.50

## Starters

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- Roasted squash soup**, nutmeg & rosemary profiteroles, bloomer bread (v, gfo) 7.00  
**King prawns on toast**, tomato butter, hispi cabbage 9.50  
**Creamy mushrooms on toast**, crispy, hibiscus pickled and spring onions (v, gfo) 9.00  
**Gin cured salmon**, cucumber emulsion, compressed apple, parsley aioli (gf) 10.00  
**Chicken liver pate**, cranberry and orange jam, toast 8.50  
**Ginger beetroot carpaccio**, walnuts, shiso and honey (v) 7.50

## To share

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- Pull apart garlic focaccia**, cranberry drizzle, mozzarella, confit garlic (v) 10.00

## Seasonal Mains

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- Roast turkey** with all the festive trimmings 19.00  
**Seabass**, confit new potato, Jerusalem artichokes, parsley & tarragon emulsion, caviar (gf) 19.50  
**Buttermilk fried chicken**, fries, and sauce (gfo) 17.50  
*Hot sauce I Katsu curry sauce I Gravy I Garlic Mayo I Japanese BBQ sauce*  
**Beetroot, lentil and spinach wellington**, mashed potato and chestnuts (v) 16.50  
**Braised shin of beef**, creamy polenta, crispy onion crunchies, gremolata, jus 20.00  
**The Lion's 8oz beef burger**, crispy streaky bacon, smoked Applewood cheddar, House sauce, gem lettuce and tomato served with fries (veo) 17.50  
**Fish pie**, salmon, cod and prawns in creamy béchamel sauce topped with mashed potato with a cheese crust with buttered green beans (gf) 19.00  
**Lamb shank**, creamy mash, redcurrant jelly, lamb jus 28.00  
**Celeriac scallops**, shoestring potatoes, cavalo nero, hibiscus picked onions (v) 16.50  
**Crispy battered cod**, chunky chips, minted peas, homemade tartar sauce (veo, gfo) 13.50/16.75  
*Add chip shop style curry sauce 2.50*  
**Game pie**, creamy mash, hispi cabbage, mulled wine jus 24.00  
**28-day aged 10oz sirloin steak (gf) 28.00**     **28-day aged 8oz fillet steak (gf) 36.00**  
*served with sautéed shallots and oyster mushrooms, triple cooked chips or fries*  
**Tomahawk steak (gfo)(to share) 70.00**  
*With sautéed shallots and oyster mushrooms, triple cooked chips, truffle fries, onion rings and both steak sauces*  
*Peppercorn sauce 2.50 I Blue cheese sauce 2.50*

## Sides (all 5.50)

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House salad I Festive fries I Triple cooked chips with rosemary & garlic salt I Brussel sprouts I Roast potatoes  
I Onions rings I Creamy mash

## Sandwiches & Light Bites

(Served 12noon 'til 5pm)

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**Prawn cocktail sandwich**, baby gem lettuce, bloomer bread 10.00

**Turkey & stuffing** with cranberry jam on a soft white bun, jug of gravy for dipping! 10.50

**Brie & cranberry toastie** (v) 9.00

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

**Smoked salmon club**, Smoked salmon, egg mayonnaise, sliced tomato and crisp lettuce on toasted bloomer 11.00

**Roast ham, fried egg & triple cooked chips** 12.00

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

## Puddings

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**House made Christmas pudding**, brandy sauce (v) 8.00

**Glazed lemon tart**, Chantilly cream, cinnamon scented berries (v) 8.50

**Clementine tart tatin**, baileys ice cream (v) 8.50

**Mince pie crumble**, vanilla ice cream (v) 8.50

**Chocolate brownie**, salted caramel ice cream, toasted marshmallow, caramel drizzle 9.50

**Fruit loaf bread and butter pudding**, boozy peaches, custard (v) 7.50

## Cheese

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**Josper fired Camembert to share**, roasted grapes, garlic and thyme (v) 15.00

*Choose from five carefully selected cheeses and eight accompaniments*

Tarporley Blue 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

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

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

