

# Winter Menu

## Whilst you wait

Nocella olives I Bradwall Bakehouse sourdough & Cholmondeley Estate butter I Toasted focaccia & oils all 4.50

### Nibbles

**Haggis scotch egg**, whisky peppercorn sauce 7.50

**Potato & leek terrine**, homemade mustard, tarragon emulsion (v, gfo) 8.50

**Smoked mackerel mousse**, pickled cucumber (gfo) 8.50

**Crispy whitebait** with garlic aioli 7.50

**Korean crispy chicken wings**, toasted sesame seeds, pickled mooli 9.00

**Cheese, confit garlic & parsley butter flatbread (v)** 7.50

*Or choose 3 for 24.00 with focaccia & oils*

### Starters & small plates

**Tuscan ribollita soup**, crispy kale & bloomer bread (v, gfo) 7.00

**Coconut, turmeric & lime curried mussels**, Josper blackened flatbread 11.50

**Grilled king prawns**, Thermidor sauce, roquito peppers, sourdough toast 12.00

**Beetroot & goats' cheese millefeuille**, toasted pine nuts, blackberries, honey dressing (v) 8.50

**Warm pulled pork cheek and shoulder croquettes**, cider sauce ravigote, balsamic pickled onions (gfo) 9.50

**Roasted tomato bruschetta**, Bradwall focaccia, confit garlic and Poplars Farm poached egg 8.00

### Main courses

**Minted lamb pie**, creamy mash, seasonal greens 22.00

**Smoked haddock kedgeree risotto**, poached egg, curry butter, herbs & garden peas (gfo) 18.50

**Buttermilk fried chicken**, house pickles, fries, and sauce (gfo) 17.50

*Chilli Jam I Blue cheese dip I Chipotle BBQ I Garlic mayo I Katsu curry I Gravy*

**Stone bass**, mussel chowder, leeks, sweetcorn, Josper smoked potato (gfo) 22.00

**The Lion's 8oz beef burger**, crispy streaky bacon, smoked Applewood cheddar, House sauce, gem lettuce and tomato served with fries (veo) 17.50

**Superfood salad**, quinoa, edamame, tender stem broccoli, orange, pomegranate, red cabbage, fresh herbs, roquito, and seeds with a citrus dressing (ve, gfo) 16.50

*Add chicken 4.00 Add king prawns 6.00*

**Crispy pork schnitzel**, capers, baby gem salad, parsley & lemon butter 18.00

**Beef and oxtail ragu**, homemade black pepper tagliatelle, garlic and rosemary breadcrumbs, parmesan 19.00

**Crispy battered cod**, chunky chips, minted peas, homemade tartar sauce (veo, gfo) 13.50/16.75

*Add chip shop style curry sauce 2.50*

**Crispy mushroom burger**, kimchi ketchup, chilli jam, salt & pepper kale, fried hens egg served with fries 16.50

**. 28-day aged 10oz sirloin steak (gf) 30.00 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, 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 Fries I Salt & pepper fries I Triple cooked chips I Onions rings I Mash I Green vegetables I Red cabbage

## Sandwiches & Light Bites

(Served 12noon 'til 5pm)

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**Fish finger buttery** with house made tartare and pickled cucumber (gfo) 10.00

**Mushroom shawarma**, crispy mushrooms, cucumber, red onion, gem, roquito peppers, flatbread, tahini dressing (veo) 9.50

**Pork shoulder sarnie**, pickled cabbage, apple sauce, wholegrain mustard (gfo) 11.50

**Goat's cheese**, roquito peppers & fig chutney on Bradwall Bakehouse toasted focaccia (v,gfo) 10.50

**Katsu chicken bun**, buttermilk chicken, katsu sauce, gem lettuce (gfo) 11.00

**Spicy tuna & mozzarella melt**, arabiata sauce (gfo) 10.50

## Puddings

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**Blood orange & campari trifle**, orange & lemon curd, olive oil sponge, Earl Gray Chantilly 8.50

**Karpatka**, choux pastry and vanilla cream cake, sour cherry & candied pistachio 7.50

**Apple & rhubarb crumble**, Cheshire Farm custard ice cream 8.00

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

Three scoops of **Cheshire Farm ice cream or sorbet** (gf) 6.00

## Cheese

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*Choose from five carefully selected cheeses and eight accompaniments*

Taporley Blue I Drunken Burt I Baron Bigod I Appleby's Smoked Cheshire I Rosary ash goat's cheese

Balsamic Onions I Red onion Marmalade I Fig 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 five cheeses plus all eight 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