

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

Crispy whitebait with garlic aioli 7.50

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

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

Smoked mackerel mousse, pickled cucumber (gfo) 8.50

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)

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)

Fish finger butty 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

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

Choose from five carefully selected cheeses and eight accompaniments

Tarporley 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

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

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