

Summer Menu

Whilst you wait

- Gordal olives 4.50
Focaccia & oils 4.50
Cheshire potato crisps, parmesan 4.50

Aperitifs

- Glass of Taittinger 14.50
Glass of Lunetta prosecco 7.50
Glass of 0% rose fizz 5.50
Spicy Margarita 10.00
Summer spiced negroni 10.00

Nibbles

- Chorizo scotch egg**, hot cherry tomato chutney 8.00
Fire roasted red pepper & walnut dip, toasted focaccia (v) 8.00
Garlic flatbread, homemade stracciatella (v) 7.50
Crispy calamari, sweet chilli & lime aioli 8.00
Potato churros, ranch dip 7.50 (gfo) (v)
Crispy whitebait with marie rose dip 7.50

*Or all nibbles on a sharing board for £40.00
with focaccia & oils*

Starters & small plates

- Tomato & basil soup**, toasted Bradwall Bakehouse focaccia (v) (gfo) 7.50
Breaded chicken wings, katsu mayo, pickled carrot ribbons 9.00
Kidderton Ash goats' cheese, baked beetroot, basil & courgette puree, blackberry & olive oil dressing (v) (gfo) 9.00
Thai style pork meatballs, tomato & lemongrass sauce, toasted peanuts & pickled chilli 9.50
Gambas Pil Pil, toasted focaccia 10.50

Main courses

- Whole grilled seabass**, lemon, dill and garlic butter, Cheshire new potatoes 22.00
Buttermilk fried chicken, house pickles, fries, and sauce (gfo) 17.50
Chilli Jam I Hot honey I Chilli & lime BBQ I Garlic mayo I Katsu curry I Gravy
Braised lamb & broad bean ragu bianco, homemade pasta & minted salsa verde 18.00
The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, House sauce, gem lettuce and tomato served with fries (veo) 17.75
Caesar Salad, Gem lettuce, smoked pancetta, anchovies, soft boiled egg, herb breadcrumbs and Caesar dressing (vo, gfo) 16.50
Add chicken 4.00 Add halloumi 4.00
Pork belly porchetta, Cheshire new potato Hasselback's, courgettes, jus 19.50 (gfo)
Lemon & mascarpone risotto with king prawns, clams and caviar in tomato velouté 18.50 (gfo)
Crispy battered haddock, chunky chips, minted mushy peas, homemade tartare sauce (veo, gfo) 14.50/17.50
Add chip shop style curry sauce 2.50
Josper roasted cauliflower, herbed cous cous, feta and romesco sauce (v) (gfo) 16.50
28-day aged 10oz sirloin steak (gf) 30.00 **28-day aged 8oz fillet steak (gf)** 34.00
served with sautéed shallots and oyster mushrooms, triple cooked chips or fries
Peppercorn sauce 2.50 I Blue cheese sauce 2.50

To Share

- Lion's BBQ mixed grill** 45.00
Half a spatchcock chicken, Cumberland sausages, slow cooked brisket, corn ribs, Hasselback potatoes, tomato & lime BBQ glaze and mustard aioli and fries
Tomahawk steak (gfo) 70.00
With sautéed shallots and oyster mushrooms, triple cooked chips, fries, onion rings and both steak sauces

Summer Menu

Sides (all 5.50)

Fries I Charred baby gem, ranch dip I Triple cooked chips I Pulled pork mac & cheese I Onions rings I Cheshire new potatoes, capers, cornichons, chicken mustard aioli

Lunch at the Lion

Enjoy a range of sandwiches and salads alongside comforting main courses and puddings between 12 noon and 5pm

20-mile menu

2 courses for £20 3 courses for £25 including a drink

Based around ingredients sourced within 20 miles of The Lion supporting our local farmers & producers our 20-mile menu is available Monday to Saturday 12 noon until 5pm

Puddings

Strawberry & elderflower éclair, white chocolate Chantilly cream, lemon curd 8.00

Chocolate brownie, honeycomb ice cream, honeycomb pieces 8.50

Warm Cherry Bakewell, vanilla ice cream, cherry compote 8.00

Sticky toffee boozy sundae, Bailey's ice cream, sticky toffee pieces, coffee liqueur, honeycomb, and toffee sauce 9.00

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

Cheese

Burt's Blue, all handmade and winner of a gold medal at the International Cheese Show

Drunken Burt, cider washed rind soft cheese, made in Holmes Chapel, Cheshire.

Perl Wen, a glorious and unique cross between a traditional Brie and a Caerphilly with a soft centre a fresh citrus flavour with a hint of sea salt

Appleby's Smoked Cheshire, small batches of matured smoked Appleby's are smoked over oak and has meaty, toasty flavours that are upfront and moreish.

Kidderton Ash goat's cheese, a silky-smooth goat's cheese made with milk from one herd in rural Lancashire.

All served with apple chutney, frozen grapes, celery and balsamic pickled onions and artisan biscuits

2 cheeses 11.00 I 3 cheeses 15.00 I 4 cheeses 19.00

Coffee & Tea

Espresso 3.00/4.00

Americano 3.20/3.80

Latte 3.80

Cappuccino 3.80

Tea pigs green, herbal or fruit 3.30

Hot Chocolate 3.80

Hot Chocolate 'The works' 4.30

Mocha 3.80

Matcha 4.00

Yorkshire tea 2.90

Provenance

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

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