

# Summer lunch menu

## Whilst you wait

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Gordal olives 4.50  
Toasted focaccia & oils 4.50  
Garlic flatbread, homemade stracciatella (v) 7.50

## Small plates & Sandwiches

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**Tomato & basil soup**, toasted Bradwall Bakehouse foccacia (v) (gfo) 7.50  
**Breaded chicken wings**, katsu mayo, pickled carrot ribbons 9.00  
**Thai style pork meatballs**, tomato & lemongrass sauce, toasted peanuts & pickled chilli 9.50  
**Fish finger butty** with house made tartare and pickled cucumber (gfo) 10.00  
**Toasted focaccia open sandwich** with broad bean hummus, roasted vegetables & sweet chilli (ve) 9.50  
**Pulled Pork**, pickled slaw, chipotle BBQ on a Bradwall Bakehouse bun (gfo) 11.50  
**Goat's cheese**, roquito peppers, basil & hot honey on Bradwall Bakehouse toasted focaccia (v,gfo) 10.50  
**Katsu chicken bun**, buttermilk chicken, katsu sauce, gem lettuce (gfo) 11.00

## Larger plates

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**Crispy battered haddock**, chunky chips, minted mushy peas, homemade tartare sauce (veo, gfo) 13.50  
**Honey roast ham**, local fried egg & triple cooked chips (gfo) 12.00  
**Caesar Salad**, gem lettuce, smoked pancetta, anchovies, soft boiled egg, herb breadcrumbs and Caesar dressing (v, gfo) 16.50  
Add chicken 4.00 Add halloumi 4.00  
**The Lion's 8oz beef burger**, crispy streaky bacon, smoked Applewood cheddar, House sauce, gem lettuce and tomato served with fries (veo) 17.50  
**Lemon & mascarpone risotto** with king prawns, clams and caviar in tomato velouté 18.50  
**Buttermilk fried chicken**, house pickles, fries, and choice of sauce (gfo) 17.50  
*Chilli Jam I Hot honey I Chilli & lime BBQ I Garlic mayo I Katsu curry I Gravy*  
**Ploughman's plate to share**, battered house pickles, black pudding scotch egg with chefs' brown sauce, thick cut ham, smoked Appleby's Cheshire cheese, piccalilli, house salad and seeded bloomer bread and butter 24.00

## Sides (all 5.50)

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

# Go on, treat yourself...

## Puddings

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**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

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*Choose from five carefully selected cheeses*

**Burts Blue**, a creamy, mild blue cheese with tangy notes, celebrated for its unique flavour and texture.

**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 | 3 cheeses 15.00 | 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

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

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