
Sunday at The Lion

Whilst you wait

Gordal olives (v) 4.50 | Toasted focaccia & oils (v) 4.50 | Cheshire potato crisps, parmesan 4.50

Starters & small plates

Minestrone soup, toasted Bradwall Bakehouse focaccia (v) (gfo) 7.50

Breaded chicken wings, katsu mayo, pickled carrot ribbons 9.00

Kidderton Ash goats' cheese, beetroot, basil & courgette puree, blackberry & olive oil dressing (v) (gfo) 9.00

Chorizo scotch egg, hot cherry tomato chutney 8.00

Fire roasted red pepper & walnut 'hummus', toasted focaccia (v) 8.00

Gambas Pil Pil, toasted focaccia 10.50

Sunday Roasts

Roasted striploin of Welsh beef with homemade horseradish (served pink or well done) (gfo) 22.00

Pic Rouge, from the Languedoc. A rugged, characterful red with a fragrant, wild herb fragrance leading to bright berry fruit and a lick of spice 30.00

Lemon & herb half roast chicken with homemade bread sauce (gfo) 20.00

Lisse Soie d'Ivoire Chenin Blanc, France. As the name suggests (if you read French!), silky and poised. Apple, quince and a gentle honeyed edge to complete 33.00

The Lion's nut roast with cranberry sauce (v) 18.00

Lionel Osmin 'Villa du Golfe' Pinot Noir, France
Sultry Pinot Noir, laden with silky summer fruits leading to a fine finish, a sprinkle of mint and pepper 35.00

Family roast offer

2 adult roasts, 2 children's roasts and 2 children's sundaes plus unlimited kids' soft drinks*

75.00

All our roasts come with garlic and rosemary roasted potatoes, cauliflower cheese, braised thyme carrots, red cabbage, green vegetables, giant Yorkshire pudding and unlimited rich gravy

Sides (all 5.50)

Fries | Charred baby gem, ranch dip | Triple cooked chips | Pulled pork mac & cheese | Onions rings | Greek salad
Cheshire new potato salad | Roast potatoes

*Pepsi max, diet pepsi, lemonade, blackcurrant, lime or orange cordial only

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

The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato served with fries (veo) 17.75

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

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

Domaine de Grange Neuve Monbazillac dessert wine (100ml)
or Pedro Ximenez El Candado sweet sherry (100ml) 5.75

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

Port: Cockburns Ruby 5.00 Niepoort Tawny 6.75 Niepoort Ruby 6.75

Provenance

Beef - Stanley Jones, Wrexham. **Dairy and Veg** - Oliver Perry, Northwich. **Bread** - Bradwall Bakehouse, Sandbach.
Coffee - Crema, Lake District