

Autumn Menu

Whilst you wait

Gordal olives (gf, ve) 4.50
Focaccia & oils (ve) 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

Nibbles

Burts Blue cheese, squash and sage flatbread (v) 7.50
Whipped goats cheese, fig & port chutney, focaccia (v, gfo) 8.00
Charred carrots rolled in spices, tahini dressing, pickled carrot (v, gf) 7.50
Smoked mackerel mousse, pickled autumn vegetables, toasted Bradwall Bakehouse focaccia (gfo) 8.50
Pheasant sausage roll, quince ketchup 8.50
Or 3 nibbles for £20 with focaccia & oils

Starters & small plates

Squash, ginger, chilli and coconut soup, onion bhaji, Bradwall Bakehouse bloomer (v, gfo) 7.50
Shetland mussels baked in Jospir with apple butter, served with Bradwall toast, pickled apples (gfo) 10.50
Korean pulled beef bon bons, kimchi ketchup, beef fat aioli 9.00
Prawn sesame toast croquette, lime mayo, pickled ginger 9.50
Creamy oyster mushrooms on Bradwall Bakehouse toast with pickled & crispy onions (gfo) 10.50
Crispy chicken wings, mango glaze, curry leaves 8.50

Main courses

Venison Cumberland sausage, rich mirepoix and juniper gravy, colcannon mash 22.00
Jospir grilled pork chop, cider & bacon sauce, cavolo nero, fries (gf) 20.00
Buttermilk fried chicken, house pickles, fries, and sauce (gfo) 17.50
Chilli & lime BBQ I Garlic mayo I Katsu curry I Gravy
Gnocchi arabiata, whipped goats' cheese, charred corn, roquito peppers (v) 16.50
The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, House sauce, gem lettuce and tomato served with fries (veo) 17.75
Wild mushroom & leek risotto, poached egg, shoestring potatoes (v, gf) 16.50
Seared tuna, coriander, dill & green chilli sauce, forbidden black rice, green apple and ginger, edamame (gf) 26.00
Lamb proper pie with mint chimichurri, mashed potato, seasonal greens, gravy 26.00
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
Whole ham hock to share, cider sauce, red cabbage, green vegetables, Cumberland sauce, mashed potato 40.00

Sides (all 5.50)

Colcannon Mash I Fries I Braised red cabbage I Triple cooked chips
Pulled pork mac & cheese I Onion rings

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From the Josper Grill

Our unique Josper grill uses the age-old art of grilling over coals in a professional enclosed charcoal grill that combines the properties of an oven and a classic grill. It operates at very high temperatures, maintains a stable heat and allows chefs a precision that open fire rarely offers.

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

Puddings

Blackcurrant parfait sandwiched between chocolate chip cookies with white chocolate ganache 8.00

Apple crumble, hazelnut topping, calvados custard 8.00

Treacle tart, crème fraiche syllabub, candied citrus zest 8.00

Chocolate brownie, raspberry ripple marshmallow, raspberry ripple ice cream 8.50

Blackberry & yuzu lemon curd cheesecake 8.50

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