

Autumn lunch menu

Whilst you wait

Gordal olives (ve) 4.50 Toasted focaccia & oils (ve) 4.50 Burts Blue cheese, squash and sage flatbread (v) 7.50

Small plates & Sandwiches

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

Creamy oyster mushrooms on Bradwall Bakehouse toast with pickled & crispy onions (gfo) 10.50

Crispy chicken wings, mango glaze, curry leaves 8.50

Fish finger butty. Haddock goujons, house made tartare & pickled cucumber on white bloomer bread (gfo) 10.00

Honey roast ham & Bourne's smoked cheshire cheese on a Bradwall Bakehouse soft bun with tomato chutney 10.50

Halloumi tacos. Fire roasted halloumi, romesco, pickled onion, coriander, gem lettuce and honey harissa dressing (v) 10.00

Cheesy pulled pork, mustard BBQ sauce, house pickles and red onion on a white roll 11.50

Katsu chicken bun, buttermilk chicken, katsu sauce, gem lettuce (gfo) 11.00

*All sandwiches come with house side salad
Add chips or fries for 2.00*

Larger plates

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

Honey roast ham, local fried egg & triple cooked chips (gfo) 12.00

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) 17.50

Wild mushroom & leek risotto, poached egg, shoestring potatoes (v, gf) 16.50

Buttermilk fried chicken, house pickles, fries, and choice of sauce (gfo) 17.50

Chilli & lime BBQ I Garlic mayo I Katsu curry I Gravy

Sides (all 5.50)

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

Go on, treat yourself...

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

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 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.