

Sunday at The Lion

Whilst you wait

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

Starters & small plates

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- Squash, ginger, chilli and coconut soup**, onion bhaji, Bradwall Bakehouse bloomer (v, gfo) 7.50
Smoked mackerel mousse, pickled autumn vegetables, toasted Bradwall Bakehouse focaccia (gfo) 8.50
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

Sunday Roasts

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- Roasted striploin of Welsh beef** with homemade horseradish (served pink or well done) (gfo) 22.00
Meerlust Estate Red, South Africa
A consistently reliable source of a Bordeaux blend, at half the price it would cost you in Bordeaux 44.00
Roasted pork belly with crackling and homemade apple 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
Whole slow roasted ham hock to share with Cumberland sauce 40.00
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

Family roast offer

2 adult roasts, 2 children's roasts and 2 children's sundaes plus unlimited kids' soft drinks* 75.00

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

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

Main courses

Venison Cumberland sausage, rich mirepoix and juniper gravy, colcannon mash 22.00

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

Hot sauce 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

Seared tuna, coriander, dill & green chilli sauce, forbidden black rice, green apple and ginger, edamame (gf) 26.00

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

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

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 fraîche 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

Port: Cockburns Ruby 5.00 Niepoort Tawny 6.75 Niepoort Ruby 6.75