



DAYTIME

MONDAY – SATURDAY

A selection of fresh baguettes (gluten free available) and sandwiches

Served with chips, salad, and homemade slaw £8.95

Choose from the following fillings:

Chicken & Avocado

Bacon, lettuce and tomato

Home cooked honey roast ham & mustard

Prawn Marie Rose

Cheese & red onion chutney

Roast sirloin & horseradish mayonnaise

Bacon, brie and cranberry





Monday – Friday 12pm – 3pm (last orders) 6pm - 9pm (last orders)
Saturday 12pm until 9pm (last orders)

Whilst you decide...

Toasted cashew nuts £3.95

Marinated olives £3.50

Honey and mustard roasted miniature sausages £4.45

STARTERS

Homemade soup of the day with crusty bread & butter (v) £4.95

Hot & cold smoked salmon with sweet pickled golden beetroot, capers, citrus mayonnaise & herb oil £6.95

Breaded whitebait with a mixed salad & tartar sauce £5.95

Chicken liver pate with a red onion chutney, salad garnish & toasted granary bread £5.95

Prawn cocktail in a Marie Rose sauce, salad garnish with brown bread & butter £5.95

Crispy salt and pepper baby squid, served with lemon mayonnaise & a mixed salad £5.95

Tomato and mozzarella galette, served with a rocket salad & salsa verde (v) £5.95

Crispy egg served with grilled asparagus, crispy chorizo & a mixed salad (v without chorizo) £5.95



MAINS

Slow cooked lamb fillet, with sauté new potatoes, ratatouille, kale and a red wine and rosemary veal jus £14.95

Chef's pie of the day, served with mashed potatoes, seasonal vegetables and gravy £12.95

Wild mushroom rigatoni, rigatoni pasta, pesto, wild mushrooms, shaved parmesan in a cream sauce (Add chicken breast +£3.00) £10.95

8 hour slow cooked pork belly, with apple puree, dauphinoise potatoes, honey glazed Chantenay carrots and buttered kale with a sage veal jus £13.95

Risotto of the day £10.95 Smaller portion (£7.95)

Beer battered fresh haddock, served with hand-cut chips, minted crushed peas and homemade tartar sauce £12.50 Smaller portion (£7.95)

British gammon steak, served with fried egg, grilled tomato, grilled portobello mushroom, fresh-cut chips, pineapple salsa and side salad £12.95 Smaller portion (£7.95)

The Lion beef, Cajun chicken or venison burger, served in a toasted bun, with bacon, pickles, cheese, hand cut chips, onion ring, homemade slaw and a side salad £13.50

Vegetable lasagne, served with mixed salad and garlic bread (v) £11.95

Lincolnshire sausages, served with creamy mash, peas and a caramelised red onion gravy £10.45 (smaller portion £7.50)

Breaded scampi, served with hand-cut chips, homemade tartar sauce, peas, mixed salad garnish and a lemon wedge £10.50



James Underwood
at THE LION

MAINS

Grilled salmon fillet, wilted spinach, sauté potatoes and a prawn and butter sauce £12.95

Macaroni cheese served with homemade garlic bread and mixed salad
(v) £8.95 (smaller portion £5.95)
(add bacon £1.00)

BBQ chicken (covered in BBQ sauce with bacon and melted cheese)
served with a mixed salad and potato fries £12.50

Thai green chicken curry, cooked in fragrant spices and coconut cream with green vegetables, served with rice and poppadum £12.95

STEAKS

All served with grilled portobello mushrooms, grilled tomato & an onion ring

8oz fillet steak £23.95

8oz sirloin steak £17.50

8oz ribeye steak £19.00

Price includes 2 sides – choose below

Hand cut chips - Sweet potato chips - Creamy Mash - Buttered greens - Peas
Sauces (+£2.00): peppercorn | port and stilton | garlic butter

SIDES

Hand-cut chips £2.95

Cheesy chips £3.95

Creamy mash £2.95

Sweet potato chips £2.95

Garlic bread £2.95

(+ with cheese £3.95)

Buttered greens £2.95

Onion rings £2.95

Creamed spinach £2.95



DESSERTS

Festive bread and butter pudding served with custard and a nut brittle £5.95

Crumble of the day, served with a choice of custard or vanilla ice cream £5.25
(smaller portion £3.95)

Lemon & lime cheesecake served on a rhubarb coulis, finished with fresh lemon £5.95

Warm chocolate fudge cake with chocolate sauce and vanilla ice cream £5.95

Profiteroles and chocolate sauce with Chantilly cream £5.95

Sticky toffee pudding, served with toffee sauce and vanilla ice cream £5.95
(smaller portion £3.95)

Affogato £3.50

Vanilla ice cream with a shot of espresso

Ice cream £1.50 per scoop

Vanilla, strawberry or chocolate

Sorbet £1.50 per scoop

various flavours of the day

Selection of British cheeses with assorted crackers, apple, grapes and chutney £7.95

Choose any three from the following cheeses:

Cropwell Bishop Stilton

Rich tangy flavour with a velvety texture that melts in the mouth

Quickes Mature Cheddar

Rich and buttery cheddar with depth of flavour from brothy to grassy to caramel notes

West Country Brie

Superior creamy taste with an aroma that suggests mushrooms with a hint of green grass

Lincolnshire Poacher

Smooth texture with a strong taste. Rich herbaceous notes that linger on the palate



HOT DRINKS

Espresso	£2.00
Americano	£2.80
Long Black	£2.80
Cappuccino	£2.80
Latte	£2.80
Flat White	£2.80
Mocha	£3.00
Extra shot	£0.70
Hot Chocolate	£2.80
Tea for one	£2.00
Tea for two	£4.00

LIQUER COFFEE

Irish Coffee	£4.95
Jamesons	
Baileys Coffee	£4.95
Baileys	
Jamaican Coffee	£4.95
Dark Rum	
Caribbean Coffee	£4.95
Bacardi	
Calypso Coffee	£4.95
Tia Maria	