

# Daytíme Menu

#### Starters

**Duck Gyoza,** fried Chinese dumplings filled with duck served with hoisin sauce  $\pounds 5.95$ 

Homemade Soup of the Day (v), with granary bread & butter £4.95

**Prawn Cocktail,** in a Marie Rose sauce, salad garnish with granary bread  $\pounds 5.95$ 

**Bang Bang Chicken,** amazingly crisp Panko-coated chicken bites drizzled with sweet chili mayo £4.95

Garlic Breaded Mushrooms (ve), with a lemon, chive and mayonnaise dip  $\pounds$ 4.95

Smoked Haddock Fishcake, on a bed of sautéed baby spinach, paired with a sweet chilli sauce  $\pounds 5.45$ 

## Sandwiches and Baguettes

(gluten free available) Served with skinny fries, salad, and homemade slaw £8.95

Choose from the following fillings: Chicken & Bacon Bacon, Lettuce and Tomato Prawn Marie Rose Cheese & red onion chutney (v) Roast Sirloin & Horseradish Chicken & Avocado Bacon, Brie and Cranberry Fish Finger

Mixed Bruschettas (ve), Classic Tomato and Basil, Olive and Oregano, and Crushed Peas with Mint  $\pounds 5.35$ 

You should always knock on the fridge before opening it. Just in case there's a salad dressing!

> Hand-cut chips £2.95 Sweet potato chips £2.95 Skinny fries £2.95

### Salads

Green leaf salad, all served with cucumber, tomato, red onion, quinoa, spring onions, black beans, and a soy, lime & ginger dressing

Chicken Breast £10.95 Avocado & Houmous (ve) £10.95

Sweet Potato & Chickpea Thai Red Curry (ve), served with rice and miniature pappadums  $\pounds 10.95$ 

Yaki Soba with Rice Noodles (ve), with mushrooms, peppers, beansprouts, white and spring onions, garnished with fried shallots, pickled ginger and sesame seeds (Add Chicken Breast +  $\pounds 2.00$ )  $\pounds 10.95$ 

## Mains

**Beer Battered Haddock**, served with hand-cut chips, minted crushed peas and homemade tartar sauce  $\pounds 12.50$  (smaller portion  $\pounds 7.95$ )

Lamb Cutlets, pan fried, served with a pea and mint puree adorned with baby rainbow carrots and couscous  $\pounds 14.45$ 

Mushroom Rigatoni (v), in a pesto and shaved parmesan cream sauce (Add Chicken Breast +  $\pounds 2.00$ )  $\pounds 10.95$ 

Chicken Ballotine of the Week, stuffed chicken breast wrapped in bacon, served with crispy diced potatoes, kale and a creamy mustard sauce  $\pounds 12.95$ 

Lion Burger – Beef, Cajun Chicken or Plant-based (v), served in a brioche bun, with bacon, pickles, cheese, hand-cut chips, onion ring, homemade slaw and a side salad  $\pounds$ 13.50

**Lincolnshire Sausages**, served with creamy mash, peas and a caramelised red onion gravy  $\pounds 10.45$  (smaller portion  $\pounds 7.50$ )

Sides

Buttered greens £2.95 Creamed spinach £2.95 Cheesy chips £2.95



## DESSERTS

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

Cheesecake of the Week, served with a choice of cream or vanilla ice cream  $\pounds 5.95$ 

Trio of Chocolate, double chocolate mousse, white chocolate & raspberry mousse, chocolate & orange tartlet  $\pounds 6.25$ 

Eton Mess, crisp crushed meringue and strawberries bound in whipped cream  $\pounds 5.35$ 

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  $\pounds$ 1.50 per scoop Vanilla, strawberry, chocolate or mint chocolate chip

**Sorbet**  $\pounds$ 1.50 per scoop various flavours of the day

Selection of British Cheeses with assorted crackers, apple, grapes and chutney

£7.95 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

