



STARTERS

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

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

Crispy Fried Brie with a tomato & chilli jam (v) £5.25

Chicken Liver Parfait, with homemade orange chutney & toasted granary bread £5.95

Prawn Cocktail in a Marie Rose sauce, salad garnish with granary bread & butter £5.95

Garlic Breaded Mushrooms, served with a lemon, chive and mayonnaise dip (ve) £4.85

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

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





MAINS

Chef's Pie of the Day, served with mashed potatoes, seasonal vegetables and chief's secret recipe gravy £13.95

King Prawn, Crab & Chorizo Linguine, with white wine, tomatoes, garlic & chilli £12.95

Beef Bourguignon, braised beef cubes simmered in a seasoned red wine sauce with mushrooms, carrots and onions, accompanied by sautéed new potatoes and tenderstem broccoli £13.95

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

Beer Battered 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, hand-cut chips, pineapple salsa and side salad £12.95
Smaller portion (£7.95)

The 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 £13.50

Pad Thai, Thailand's most famous rice noodles stir fried with egg, bean sprouts and crushed peanuts (v) (Add Chicken Breast + £2.00) £10.95

Catch of the Day, Served on a baked crushed new potatoes & spring onion mix (gf) £13.95





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

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

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

STEAKS

All served with hand-cut chips, grilled portobello mushrooms, grilled tomato, an onion ring & buttered greens

8oz Fillet Steak £23.95

8oz Sirloin Steak £17.50

8oz Ribeye Steak £19.00

Sauces (+£2.00) : peppercorn | port and stilton | garlic butter

Hand-cut chips £2.95

Sweet potato chips £2.95

Cheesy Chips £2.95

SIDES

Creamed spinach £2.95

Roasted Vegetables £2.95

Buttered greens £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
£5.95

Chocolate Torte, with a hazelnut and pistachio crust, drizzled in Chantilly
cream £5.95

Eton Mess, crisp crushed meringue and strawberries bound in whipped cream
£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 £1.50 per scoop

Vanilla, strawberry, chocolate or mint chocolate chip

Sorbet £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

