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## STARTERS

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

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

**Duck Gyoza**, fried Chinese dumplings filled with duck served with hoisin sauce £5.95

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

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

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

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

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





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## MAINS

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**Lamb Cutlets**, pan fried, served with a pea and mint puree adorned with baby rainbow carrots & couscous £14.75

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

**Beef Bourguignon**, braised beef 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 (ve)**, served with rice and miniature pappadums £10.95

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

**Paella (ve)**, traditional Spanish rice dish made famous from the use of saffron, smoked paprika and zesty lemons with onions, peppers, peas and tomatoes £10.45

**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

**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 + £2.00) £10.95

**Catch of the Day (gf)**, served on a baked crushed new potatoes & spring onion mix £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 (v)**, in a pesto and shaved parmesan cream sauce  
(Add Chicken Breast + £2.00) £10.95

**Chicken Tikka Masala**, marinated in a subtly spiced tomato and cream sauce, served with rice and miniature pappadums £11.95

### 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





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## DESSERTS

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**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

**Trio of Chocolate**, double chocolate mousse, white chocolate & raspberry  
mousse, chocolate & orange tartlet £6.25

**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*

