



SUNDAY ROAST MENU

Available every Sunday from 12noon until 7:30pm.

STARTERS

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

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

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



THE LION HOTEL SUNDAY ROAST

A choice of up to two meats from our delicious selection, served with roast potatoes, homemade Yorkshire pudding, fresh seasonal vegetables, stuffing, honey roasted parsnips, cauliflower cheese and the Chef's secret recipe gravy in individual boats.

£12.95

OR

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

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 £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



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

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

