



THE LION INN



TIMBERSCOMBE VILLAGE PUB

BURGERS

The Lion Burger

£16.95

6oz homemade Beef burger made from 3 cuts of beef, dry cured bacon, lettuce, Beef tomato, mature cheddar cheese in a brioche style bun served with skin on fries, homemade coleslaw, onion rings.

BBQ Beef Burger

£16.95

6oz homemade Beef burger made from 3 cuts of beef, dry cured bacon, lettuce, Beef tomato, mature cheddar cheese, smothered with homemade BBQ sauce in a brioche style bun served with skin on fries, homemade coleslaw, onion rings.

BBQ Chicken Burger

£16.95

Fresh butterflied chicken breast coated in a blend of eleven spices served in a brioche style bun, lettuce, smothered with homemade BBQ sauce, skin on fries & homemade coleslaw.

Double Lion Burger

£20.95

Two 6oz homemade Beef burger made from 3 cuts of beef, dry cured bacon, lettuce, Beef tomato, mature cheddar cheese in a brioche style bun served with skin on fries, homemade coleslaw, onion rings.

Chicken Burger

£16.95

Chicken burger. Fresh butterflied chicken breast coated in a blend of eleven spices served in a brioche style bun, lettuce, mayo, skin on fries & homemade coleslaw.

Meat Free Burger

£16.95

Premium plant-based meat free burger in a brioche style bun with lettuce, beef tomato, onion & vegan applewood cheese served with skin on fries Ve

KIDS ALL £8.50

Ham, Egg & Chips

Honey glazed ham, black dog free range egg & triple cooked chips with garden peas. Df Gf

Cheeseburger & fries

4oz homemade beef burger with cheddar cheese in a brioche style bun served with skin on fries.

Chicken Goujons

Our in house coated chicken goujons served with fries & with your choice of peas or beans.

Little Oak Farm Sausages

Two Sausages from "Little Oak farm" with your choice of chips or mash & beans or peas. Gf

Meat Free Burger & Fries

Premium plant base burger in a brioche style bun served with skin on fries. Ve

Pasta Bolognese

Rich beef ragu tossed in mafaldine pasta with fresh rosemary topped with cheese.

DESSERTS ALL £7.50

Sticky Toffee Pudding

Served with Salcombe dairy Madagascan vanilla ice-cream, toffee sauce.

Warm Chocolate Brownie

Served with Salcombe dairy Madagascan vanilla ice-cream, fresh strawberries, chocolate sauce, meringue pieces & strawberry coulis. V

Chocolate orange ganache tart

Belgium milk chocolate ganache infused with orange, with Salcombe dairy orange sorbet & orange zest. Gf, V

Today's Cheesecake

Ask member of staff for more information.

Crème Brûlée

A rich custard-based dessert topped with a caramelized sugar layer with fresh berries. Gf, V

Chocolate Mousse

Chocolate mousse with a shortbread crumble & fresh berries. Df, Gf, Ve

Gf: Gluten free – Df: Dairy free – V: Vegetarian – Ve: Vegan – + May contain bones

Please speak with your server if you have any food allergies or intolerances ahead of ordering, we're always happy to help.