

SUNDAYS AT THE LION

Taittinger Champagne 13.00 I Bloody Mary 8.50 I Amontillado Sherry 6.00

WHILST YOU WAIT

Nocellara olives 4.50

Bradwall bloomer and Cholmondeley Estate butter 3.50

TO SHARE

Honey and mustard glazed chipolata sausages, cranberry sauce and gravy dips 12.00

Baked camembert with garlic and rosemary, focaccia for dipping 14.00

TO START

French onion soup, cheese crisp, bloomer bread (ve, gfo) 6.50

Scotch egg, special recipe brown sauce 7.50

Chicken Liver pate, tarragon butter, chilli and red pepper jam, toast 7.50

Traditional prawn cocktail, bread and butter 9.00

Chicken skewers, tomato and ginger glaze, pickled chilli (gf) 8.00

Mushrooms on toast, Boursin cheese and pickled onions (v) 9.00

THE ROASTS

Roasted strip loin of Welsh beef (served pink or well done) (gfo) 19.50

Roasted pork loin, sage, apple & onion stuffing (gfo) 17.50

Nut roast (v) *vegan upon request 16.00

All our roasts come with garlic and rosemary roasted potatoes,
cauliflower cheese, honey & thyme glazed carrots, red wine braised cabbage, green vegetables,
Yorkshire pudding and rich gravy



MAIN COURSES

- Crispy battered cod, chunky chips, minted peas, homemade tartar sauce (gfo) (veo) 13.50/16.75
Add chip shop style curry sauce 2.50
- Vegetable masala with jasmine rice and toasted nan bread (ve, gfo) 16.00
- The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar,
House sauce, gem lettuce, tomato, fries (veo) 16.50
- Korean BBQ short rib, potato rosti, kimchi ketchup 18.50
- Whole or half buttermilk fried chicken, fries, and sauce (gfo) 17.50/32.00
Hot sauce I Katsu curry sauce I Gravy I Garlic Mayo I Chinese BBQ sauce

SIDE DISHES

- House salad I Chunky Chips I French Fries I Onion Rings I Red Cabbage I Roast potatoes 4.50

PUDDINGS & CHEESE

- Passionfruit tartelette, torched meringue 7.50
- Clementine posset, shortbread biscuit (gfo) 6.50
- Coconut and Jospier roasted plum rice pudding (ve) 7.00
- Sticky toffee pudding, honeycomb ice cream, festive butterscotch sauce 8.00
- 3 scoops ice cream (ask for today's flavours (gf) 6.00
- All our ice cream is supplied by Cheshire Farm ice cream farm, Tattenhall*
- Cheese and biscuits (gfo) 10.00
- Belton Farm Red Fox Smoked red Leicester (Whitchurch),
Tarpoley Blue, Anne Clayton's Crabtree (Malpas) artisan biscuits and accompaniments

DIGESTIVES

- Espresso Martini 9.00
- Nieport Ruby Dum port 6.75
- Calvados du Pont 6.00
- Grange Neuve Monbazillac 2016 dessert wine 7.50

