

COCKTAILS

Taittinger Champagne 13.50
The classic
 Elderflower Spritz 10.00
Gin, elderflower, prosecco, soda
 Pink Lady 10.00
Rhubarb gin, Cointreau, cranberry, lime

Paloma 10.00
Tequila, grapefruit, lime, agave, soda
 Barti Sour 10.00
Spiced rum liqueur, lemon, sugar syrup
 Zubrowka perfect serve 8.50
Bison grass vodka, cloudy apple, fresh lime

NIBBLES & SMALL PLATES

Crispy chicken wings, Yakniku
 sauce, pickled chilli, toasted sesame,
 coriander 8.50

Salt and pepper fried cauliflower
 leaves, pickled chilli, toasted
 sesame seeds, coriander shoots
 (ve, gfo) 7.50

Grilled chorizo, cider & garlic
 reduction, parsley shoots,
 toasted focaccia (gfo) 9.00

Stilton and leek crème Brule,
 parmesan caramel, parsley shoots,
 focaccia (vo, gfo) 9.00

Beer battered gherkins,
 pineapple chilli sauce
 (ve, gfo) 7.50

Fried anchovies & crispy capers,
 preserved lemon aioli (gfo) 8.00

Cod goujons, tartare Sauce, lemon
 wedge (gfo) 8.00

**Or choose from a choice of 3,
 plus toasted Bradwall focaccia,
 oil & balsamic 22.00**

Confit garlic hummus, crispy
 chickpeas, Piri Piri oil, focaccia
 (ve, gfo) 7.50

STARTERS

Curried cauliflower soup, onion bhaji, cardamom & lemon oil, bloomer bread,
 Cholmondeley estate butter (veo, gfo) 7.50

Pan seared pigeon breast, black pudding & hazelnut crumble, pickled blackberry & charred leek heart
 salad, smoked almond & elderflower emulsion 12.00

Wye valley asparagus, wild garlic hollandaise, poached egg, toasted pine nuts, parmesan (vo) 10.00

“Skagenröra Prawn Salad”, cocktail prawns, shallots, fresh horseradish, dill, chives, lemon, crème
 fraiche, pickled radish carpaccio, herb oil, toasted bloomer (gfo) 12.00

St John's brown shrimp & white cabbage salad, capers, chervil, pickled lemon dressing (veo, gf) 10.00

MAIN COURSES

Chicken, chorizo & chervil proper pie, creamy mash, savoy cabbage, chef's gravy 22.00

Lemon, garlic & Comte courgette schnitzel, Italian ragout, fried capers, confit garlic (v) 18.00

Crispy battered cod, chunky chips, minted peas, homemade tartar sauce (veo) 13.50/16.75
 Add chip shop style curry sauce 2.50

8oz bavette steak, fries, choice of sauce, dressed leaves (dfo) 18.00

Crayfish and smoked salmon salad, pineapple & chili salsa, pickled radish, cucumber, lambs' lettuce,
 baby watercress, sourdough shards, citrus dressing 10.00/19.00

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

Thai spiced mussels, garlic, chilli, ginger, shallot, coriander, white wine, coconut milk, bloomer bread
 (fries with large) (gfo) 10.00/19.00



THE JOSPER GRILL

At The Lion, we believe that charcoal is the soul of a great dish. The Josper oven's cooking chamber is powered by 100% charcoal that imparts a distinct smoky flavour, that is impossible to replicate with conventional cooking methods.

28-day aged 10oz rib eye 32.00

28-day aged 8oz fillet steak 36.00

Served with a choice of chunky chips or fries served with confit mushrooms and roasted tomatoes

Peppercorn sauce 2.50 | Wild garlic hollandaise 2.50 | Shallot & red wine jus

The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar,
House sauce, gem lettuce, tomato, fries (veo, gfo, dfo) 16.50

Lightly cured hake fillet, bacon jus, pickle poached salsify, crispy pancetta, parsley shoots 24.00

Confit Piri Piri chicken leg, grilled corn, horseradish butter, Piri Piri gravy,
burnt pineapple salsa 20.00

Pork shoulder steak, Italian ragout, charred Hispi cabbage, balsamic glaze 22.00

Charred orange harissa heirloom carrots, braised baby carrots, smoked tomato chutney,
whipped tahini 20.00

Served with a choice of side dish

Whole plaice to share, caper beurre noisette, citrus dressed leaves 38.00

Lamb fillet to share, salsify & vanilla puree, red wine & shallot jus, melange of sautéed asparagus,
braised baby carrots, pickled radish, salsify crisps, smoked almonds & mint 70.00

Served with a choice of 2 side dishes

SIDE DISHES

Fries I Triple cooked chips I Creamy mash I Seasonal greens I Balsamic glazed Hispi cabbage I
Pan fried new potatoes, parmesan & chives I House salad I Red slaw I Pickled onions rings I
Flash fried hot honey kale all 5.00

SAUCES

Shallot & red wine jus I Piri Piri gravy I Peppercorn I Wild garlic hollandaise I Katsu curry I
Hot sauce I Chinese BBQ I Signature sweet chilli I Preserved lemon aioli I Mustard mayo I Hot honey
all 2.50

PROVENANCE

Butcher – Stanley Jones, Wrexham

Fruit & Veg – Oliver Perry, Northwich

Cheese – Good Cheese Company, Nantwich

Ice cream – Cheshire Ice cream farm, Tarporley

Bread – Bradwall Bakehouse, Sandbach

gf – gluten free, gfo – available as gluten free
option, df – dairy free, v – vegetarian,
veo – available as a vegan option

