

APPETIZER

BAKED CAMEMBERT £8.50



Creamy baked camembert infused with rosemary & garlic then drizzled with a touch of honey and accompanied by warm sourdough slices & sticky fig relish. **(GF option available)**

SWEET CHILLI CHICKEN (GF) £7.50

Tender chicken pieces coated in a fiery sweet chilli sauce, finished with sesame seeds, spring onion & mixed leaf

SMOKED HADDOCK FISHCAKE £8.50

Flaky smoked haddock & buttery potato mixed with spring onion, bay leaf, lemon & parsley, hand formed & lightly fried, served with tartare sauce & dressed leaf



CHICKEN & PANCETTA TERRINE £7.50

A classic chicken terrine with savoury pancetta & sweet apricots, paired with sliced sourdough & sticky fig relish. **(GF option available)**

PRAWN COCKTAIL £7.50

Juicy prawns tossed in a creamy brandy & lemon marie rose sauce on a bed of gem lettuce and sprinkled with paprika, with brown bread & real butter. **(GF option available)**

GARLIC MUSHROOMS (V) £6.50

Tender mushrooms sauteed in a rich garlic & cream sauce, served warm on toasted ciabatta. **(GF option available)**

SOUP OF THE DAY £6.50

Our chef's creations, inspired by seasonal ingredients and served with sourdough bread. **(GF option available)**

SIDE DISHES

SWEET POTATO FRIES (VE, GF) £4.50

Crispy sweet potato lightly seasoned with salt & black pepper

THICK CUT CHIPS (VE, GF) £3.50

Hand cut & twice cooked with a crispy outside & soft fluffy centre. Lightly seasoned with salt & black pepper

FRENCH FRIES (VE, GF) £3.00

Lightly seasoned with salt & cracked black pepper

BEER BATTERED ONION RINGS (VE) £4.00

Chunky onion rings in a seasoned batter coating

HOUSE SALAD (VE, GF) £4.50

A refreshing blend of mixed leaves, cherry tomatoes, cucumber, red onion & colourful peppers. With a balsamic glaze or honey & mustard dressing

GARLIC BREAD (V) £3.50

Freshly baked ciabatta, topped with garlic butter, herbs & toasted until golden

CHEESY GARLIC BREAD (V) £4.50

Freshly baked ciabatta, topped with garlic butter, herbs & melted mozzarella

MAIN

SIRLOIN STEAK (GF) £24.50

Prime cut sirloin, grilled to your liking and served with field mushroom & vine ripened tomatoes, twice cooked chips & side salad then finished with your choice of garlic butter, peppercorn sauce or diane sauce

RED THAI CHICKEN CURRY (GF) £15.50

A fragrant coconut based curry with Thai spices, simmered with fresh vegetables, chilli & sesame seeds, with steamed lime infused rice **(Meat free alternative available)**

BAKED COD LOIN (GF) £15.50

Flaky baked cod loin topped with a vibrant Provençale sauce of ripe tomatoes, garlic, and Mediterranean herbs. Served with crushed new potatoes and green beans



LION BURGER £16.50

Two tender beef patties topped with melted monterey jack cheese, streaky bacon, lettuce, tomato, red onion & pickles, topped with burger sauce & served on a brioche bun with fries & coleslaw.

(Meat free alternative available)

HOT HONEY CHICKEN BURGER £16.50

Tender chicken breast in a southern fried crumb, tossed in a hot honey glaze and served on a brioche bun with lettuce, pickles and chive mayonaise complete with fries & coleslaw



MOULES FRITES (GF) £16.50

Plump mussels cooked in a white wine, garlic & cream sauce with seasoned french fries.



FARMHOUSE PIE £16.50

Succulent chicken, roast gammon and sauteed leeks in a rich creamy sauce wrapped in golden shortcrust pastry, accompanied by creamy mash, seasonal vegetables & rich gravy



CHICKEN CAESAR SALAD £14.00

Crisp baby gem lettuce tossed in a creamy Caesar dressing, topped with grilled chicken, crunchy croutons & sprinkled with bacon, shaved parmesan **(Meat free alternative available)**

VEGGIE FEAST PIZZA (V) £15.00

Hand stretched pizza dough topped with tomato, mozzarella, cheddar, peppers, onions, mushrooms & sweetcorn finished with a balsamic glaze **(Gluten free option available)**

BBQ CHICKEN PIZZA £15.00

Hand stretched pizza dough with a garlic butter crust, topped with BBQ sauce, mozzarella, cheddar, sliced chicken, red onion & sweetcorn **(Gluten free option available, Meat free alternative available)**



BEER BATTERED HADDOCK £16.50

Fresh haddock fillet in a crisp golden batter, with twice cooked homemade chips, mushy peas & tartare sauce

LASAGNE AL FORNO £16.50

Tender layers of fresh pasta, rich beef ragu, and creamy béchamel, baked until bubbling and golden & served with garlic ciabatta **(Meat free alternative available)**



INDIAN CAULI & FALAFEL (VE) £16.50

Roasted cauliflower & green beans lightly infused with madras spices on a bed of chickpeas & lime infused rice topped with spiced falafel & a cool mango chutney



IF YOU HAVE AN ALLERGY OR INTOLERANCE PLEASE SPEAK WITH A MEMBER OF THE TEAM PRIOR TO ORDERING

GRATUITIES

All service charges are included in the menu prices however if you would like to leave a tip please know that this entirely voluntary and all tips are shared fairly among the team - to include front of house, kitchen & hotel teams.

The company does not take a cut and 100% goes directly to the staff who helped make your visit enjoyable.

Thank you for your support.

SUNDAY MENU

MAIN COURSE £19 - TWO COURSES £22 - THREE COURSES £25.00

APPETIZER

PRAWN COCKTAIL

Juicy prawns tossed in a creamy brandy & lemon marie rose sauce on a bed of gem lettuce and sprinkled with paprika, with brown bread & real butter.
(GF option available)



BAKED CAMEMBERT

Creamy baked camembert infused with rosemary & garlic then drizzle with a touch of honey and accompanied by warm sourdough slices & sticky fig relish
(GF option available)

SWEET CHILLI CHICKEN (GF)

Tender chicken pieces coated in a fiery sweet chilli sauce, finished with sesame seeds, spring onion & rocket

GARLIC MUSHROOMS (V)

Tender mushrooms sauteed in a rich garlic & cream sauce, served warm on toasted ciabatta. (GF option available)



CHICKEN & PANCETTA TERRINE

A classic chicken terrine with savory pancetta & sweet apricots, paired with sliced sourdough & sticky fig relish.
(GF option available)

SOUP OF THE DAY (V)

Our chef's creations, inspired by seasonal ingredients and served with sourdough bread. (GF option available)
Please ask your server for today's selection.

SUNDAY ROAST

CHOOSE FROM

- Black pepper roast sliverside of beef
- Lemon & Thyme turkey crown
- Honey Glazed Gammon
- Pan fried vegetarian sausages (V)

All accompanied by roast potatoes, mashed potato, honey glazed whole roasted carrot, seasonal vegetables & Yorkshire pudding

EXTRA & SIDES

- Cauliflower Cheese
- Pigs in blankets
- Pork & apricot stuffing
- Second Meat Choice

£3.00 PER ITEM

MAIN

LASAGNE AL FORNO

Tender layers of fresh pasta, rich beef ragu and creamy bechamel, baked until bubbling and golden & served with garlic ciabatta **(Meat free alternative available)**



BBQ CHICKEN PIZZA

Hand stretched pizza dough with a garlic butter crust, topped with BBQ sauce, mozzarella, cheddar, sliced chicken, red onion & sweetcorn
(Gluten free option available, Meat free alternative available)



VEGGIE FEAST PIZZA (V)

Hand stretched pizza dough topped with tomato, mozzarella, cheddar, peppers, onions, mushrooms & sweetcorn finished with a balsamic glaze **(Gluten free option available)**

BEER BATTERED HADDOCK

Fresh haddock fillet in a crisp golden batter, with twice cooked homemade chips, mushy peas & tartare sauce

LION BURGER

Two tender beef patties topped with melted monterey jack cheese, streaky bacon, lettuce, tomato, red onion & pickle, topped with burger sauce & served on a brioche bun with fries & coleslaw. **(Meat free alternative available)**

DESSERTS

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Creamy white chocolate cheesecake balanced with vibrant raspberry layered over a butter biscuit base.



DOUBLE CHOCOLATE BROWNIE (V)

A rich dark chocolate brownie studded with creamy white chocolate pieces, served warm with vanilla ice cream & a chocolate drizzle



STICKY TOFFEE PUDDING (V)

Homemade date sponge, soaked in butterscotch sauce served with your choice of vanilla ice cream or creamy custard

STICKY TOFFEE SUNDAE (V)

A delicious layered dessert with vanilla ice cream, sticky toffee pudding pieces, whipped cream & caramel sauce

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