

## 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

### 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

### 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.

### GARLIC MUSHROOMS (V) £6.50

Tender mushrooms sauteed in a rich garlic & cream sauce, served warm on toasted ciabatta

### SOUP OF THE DAY £6.50

Our chef's creations, inspired by seasonal ingredients and served with sourdough bread

## SIDE DISHES

### SWEET POTATO FRIES (VE) £4.50

Crispy sweet potato lightly seasoned with salt & black pepper

### THICK CUT CHIPS (VE) £3.50

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

### FRENCH FRIES (VE) £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 £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 £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 £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.

### 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

### 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



### CHICKEN & PANCETTA TERRINE

A classic chicken terrine with savory pancetta & sweet apricots, paired with sliced sourdough & sticky fig relish

### SOUP OF THE DAY (V)

Our chef's creations, inspired by seasonal ingredients and served with sourdough bread  
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.



### LEMON MERINGUE TART (V)

A crisp, buttery pastry with a zingy lemon filling & topped with baked meringue and served with whipped cream and a dusting of icing sugar

### 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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