



THE
BLACK LION

Set Menu *(Monday - Friday Lunch)*

2 Courses £23, 3 Courses £26

Courgette, feta & blackcurrant salad

Balsamic beetroot & shallot tart, apple & pear salad **VG**

White chocolate mousse, milk wafer, coconut & macadamia

Graze

Brioche bun £5 | Mixed olives **VG GF** £4.5

Ploughman's, Suffolk Gold, ham hock, pickles, bread, piccalilli, scotch egg, apple £23.5

Honey & walnut baked Camembert to share £18

Small Plates

Burrata, green tomato salsa **GF V** £11.5

Ham hock terrine, apple chutney, pork fat crisps £8.5

Fishcake, tomato & olive ragout £9.5

Roast cauliflower, harissa, pomegranate, puffed rice **GF VG** £8.5

Black pudding scotch egg, piccalilli, crackling £9.5

Courgette, feta & blackcurrant salad **GF V** £9

Mains

Chicken kiev, mashed potato, creamed chicory, herb salad £22

Pressed pork belly, nduja hash, pork shoulder bon bon, chilli jam £19.5

8oz rump £28 | 8oz sirloin £34, triple-cooked chips, beef tomato, black truffle butter

Sea bass, broad bean, radish & pea salad **GF DF** £22

Balsamic beetroot & shallot tart, apple & pear salad **VG N** £18

Beer battered haddock, triple-cooked chips, mushy peas, lemon, tartare sauce **DF** £19

6oz beef burger, brioche bun, tomato, fennel slaw, baby gem, fries £19

Sharing Sides

padron peppers, coriander, yogurt **GF V** £8

black truffle potatoes, herbs **GF V** £8

nduja hash browns, sriracha, crackling £8

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team