

NIBBLES

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| Edamame dip with lime, sesame and mint, toasted focaccia (ve, gfo) 7.00 | Strawberry, watermelon, whipped feta, pickled chilli, pine nuts (v, gf) 8.50 |
| Buffalo squid, langoustine hot sauce, grilled onion petals, saffron aioli (gf) 8.50 | Chipolata skewers, mustard BBQ sauce 7.50 |
| Sweetcorn fritter, kimchi ketchup (v) 7.50 | Thai style fishcake, mango lime coulis (gf) 9.00 |
| Goats' cheese curds, heritage cherry tomatoes (v, gfo) 8.50 | Garlic and parmesan chicken wings, Tiger sauce (gf) 9.00 |

Choose 3 nibbles, plus toasted focaccia, oil & balsamic 23.00

STARTERS

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| Summer beetroot chilled soup, hard-boiled egg (v, gf) 7.50 |
| Smoked salmon, salmon roe, prawns, smashed cucumber, dill, rice vinegar dressing (gf) 10.50 |
| Burrata, honey roasted apricots, almonds, rocket salad (gf) 12.00 |
| Lightly cured, torched mackerel fillet, za'atar, fennel, cucumber, buttermilk and dill sauce (gf) 12.50 |
| Fire roasted hand dived scallop skewer, serrano ham, Cheshire cauliflower puree, pickled cauliflower, charred black kale (gf) 12.50 |
| Fire roasted koji marinated lamb skewer, mint sauce, salsa roja, furikake 11.50 |

MAIN COURSES

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| Duck breast, new season potatoes, oyster mushroom, broad beans, fennel puree & caper jus (gf) 26.00 |
| Salmon fillet, pea croquette, runner beans, brown butter, miso & ginger cream sauce 22.00 |
| The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, House sauce, gem lettuce, tomato (veo) 17.50 |
| Josper roasted cauliflower steak, butterbean puree, chimichurri (gf) 18.00 |
| 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 |
| Pork chop, basil & courgette puree, grilled courgette, tomato & nduja sauce, triple cooked chips (gf) 22.00 |
| Grilled whole seabass, beetroot and balsamic vinaigrette, smashed new potatoes (gf) 24.00 |
| Chicken Caesar pie, charred gem lettuce, fries 20.00 |
| Crispy battered cod, chunky chips, minted peas, homemade tartar sauce (veo, gfo) 13.50/16.75 |
| Add chip shop style curry sauce 2.50 |
| Summer salad with cucumber, tomato, strawberries, radishes and baby spinach, Greek yoghurt, sourdough croutons, sumac and lemon dressing (gfo) 9.00/14.00 |
| Add chicken 4.00 I Add Salmon 5.00 I Add halloumi 4.00 |
| 28-day aged 10oz rib eye 32.00 28-day aged 8oz fillet steak 36.00 |
| served with sautéed shallots and oyster mushrooms and triple cooked chips or fries |
| Peppercorn sauce 2.50 I Blue cheese sauce 2.50 |



SANDWICHES

(Served 12noon 'til 5pm)

Bavette steak bun, stilton, aioli, red onion marmalade, lambs' lettuce & tomato 16.00

Marie rose prawns, baby gem lettuce, sourdough bread 10.00

Crispy buttermilk fried chicken & hot honey on a soft white bun 10.50

Welsh Salt beef, house pickles, English mustard mayo, soft white bun (gfo) 12.50

Josper roasted halloumi and red pepper wrap, pineapple and chilli sauce (v) 9.00

All the above sandwiches are also available as a salad.

Fish finger butty, fish goujons, homemade tartare sauce, baby gem lettuce, toasted bloomer (gfo) 10.50

“The Lion’s BLT”

Streaky smoked bacon, crispy panko tomato, gem lettuce, black garlic aioli, sourdough bread 11.00

All sandwiches are served with house salad. Add fries or chips to any sandwich for 2.00

Thick cut ham, egg and chunky chips, pineapple ketchup 12.00

Spring saver 10.00

Our Spring Saver changes regularly, please ask your host

SIDE DISHES

Gem leaves, tiger sauce, Grana Padano I Fries I Triple cooked chips I Seasonal greens BBQ smashed new potatoes with garlic and parsley butter I House salad I Onions rings

Whipped feta, roasted beetroot, beetroot and balsamic vinaigrette I all 5.00

PUDDINGS

Chocolate brownie, raspberry coulis, fresh and frozen raspberries, Malteser ice cream (v)(gfo) 8.50

Strawberry bavaois tart, strawberry, basil, elderflower and strawberry sorbet 9.00

Pistachio parfait, chocolate cremeux, Kadayif pastry, pistachio glass, cherries 10.00

Summer berry and apple crumble, oat and almond topping, clotted cream ice cream 9.00

Buttermilk and honey panna cotta, blueberry compote, elderflower meringue 8.50

Three scoops of Cheshire Ice Cream Farm ice cream 6.00

CHEESE & BISCUITS

Choose from five carefully selected cheeses and eight accompaniments

Cornish Yarg I Tarporley Blue I Baron Bigod I Oak smoked Wensleydale I

Anne Claytons Crabtree with chilli

Balsamic Onions I Red onion Marmalade I Country style fruit chutney I Celery sticks I Freshly cut apple
I Honey seeped figs & apricots I Pickled walnuts I Frozen grapes

2 cheeses 11.00 I 3 cheeses 15.00 I 4 cheeses 19.00

The ultimate cheese board, all cheeses plus all accompaniments 25.00

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

