

Spring Menu

Whilst you wait

Nocella olives 4.50 I Toasted focaccia & oils 4.50

Nibbles

Black pudding scotch egg, homemade brown sauce 8.00

Crispy whitebait with marie rose 7.50

Broadbean hummus, radish & mint,
grilled flatbread (v) 7.50

Wild garlic & cheddar fritters, parsley mayo (v) 7.50

Or choose 3 for 20.00 with focaccia & oils

Starters & small plates

French onion soup, cheddar crouton (v) 7.50

Crab, radish & apple salad, ginger dressing (gfo) 12.00

Prawns, potato nest, dill crème fraîche (gf) 10.00

Goats Cheese, beetroot, bruschetta, pickled hibiscus slaw (v) 7.50

Lamb ribs, pea puree, mint & tarragon 10.00

Tandoori chicken wing skewer, raita dip & coriander chutney 8.50

Main courses

Chicken, ham and leek pie, creamy mash, seasonal greens 22.00

Pasta fregola with king prawns and langoustine, tomato & chorizo bisque 18.00

Buttermilk fried chicken, house pickles, fries, and sauce (gfo) 17.50

Chilli Jam I Blue cheese dip I Chipotle BBQ I Garlic mayo I Katsu curry I Gravy

Trout fillet, crushed new potatoes, fennel, courgette ribbons, lemon butter sauce (gfo) 22.00

The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, House sauce,
gem lettuce and tomato served with fries (veo) 17.50

Grilled vegetable salad. Courgette, peppers, red onion, new potatoes and turmeric tahini dressing (ve, gf) 16.00
Add chicken 4.00 Add king prawns 6.00

Grilled bacon chop, Hispi cabbage, crushed new potatoes 19.50

Minted lamb sausage, creamy mash, garden peas & balsamic onion jus 18.00

Crispy battered cod, chunky chips, minted peas, homemade tartar sauce (veo, gfo) 14.50/17.50
Add chip shop style curry sauce 2.50

Wild mushroom & lentil lasagne, miso bechamel (v) 16.50

28-day aged 10oz sirloin steak (gf) 30.00 **28-day aged 8oz fillet steak (gf)** 36.00
served with sautéed shallots and oyster mushrooms, triple cooked chips or fries

Tomahawk steak (gfo)(to share) 70.00
With sautéed shallots and oyster mushrooms, triple cooked chips, fries, onion rings and both steak sauces
Peppercorn sauce 2.50 I Blue cheese sauce 2.50

Sides (all 5.50)

House salad I Fries I Salt & pepper fries I Triple cooked chips I Onions rings I Mash I Green vegetables I Red cabbage

Lunch at the Lion

Enjoy a range of sandwiches and salads alongside comforting main courses and puddings
between 12 noon and 5pm

20-mile menu

2 courses for £20 3 courses for £25 including a drink

Based around ingredients sourced within 20 miles of The Lion supporting our local farmers & producers
our 20 mile menu is available Monday to Saturday 12 noon until 5pm

Puddings

Iced coffee parfait, Italian meringue, amaretti crumb 8.00

Sticky toffee pudding, butterscotch sauce, honeycomb ice cream 8.50

Apple & rhubarb crumble, Cheshire Farm custard ice cream 8.00

Chocolate brownie, amaretti Chantilly, salted caramel ice cream (gfo) 9.50

Three scoops of **Cheshire Farm ice cream or sorbet** (gf) 6.00

Cheese

Choose from five carefully selected cheeses and eight accompaniments

Burts Blue I Drunken Burt I Cenarth Brie I Appleby's Smoked Cheshire I Rosary ash goat's cheese

Balsamic Onions I Red onion Marmalade I Fig chutney I Celery sticks I Freshly cut apple I

I Candied walnuts I Frozen grapes

2 cheeses 11.00 I 3 cheeses 15.00 I 4 cheeses 19.00

The ultimate cheese board, all five cheeses plus all seven accompaniments 25.00

Provenance

Meat – Stanley Jones, Wrexham. **Dairy and Veg** – Oliver Perry, Northwich.

Bread – Bradwall Bakehouse, Sandbach. **Coffee** – Crema, Lake District.