



1652

**THE WHITE LION**  
WESTON

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• RESTAURANT & BAR •

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# THE WHITE LION

WESTON

## Main menu

A dining experience can be defined as an event that leaves a lasting impression on the palate. The White Lion brings you the 1652 experience you'll be sure to remember. Refining gastro pub food for a lighter enhanced experience put together by our highly skilled team of chefs. Having worked in several award-winning kitchens, our chefs pride themselves in using locally sourced ingredients reducing miles from farm to plate. Gastro pub classics with exciting modern twists.

### Appetisers

Lemon & Coriander Hummus & Sea Salted Tortilla Sticks (VE/GFO) £5.25

Halloumi Fries & Sweet Chilli (GF) £5.75

Marinated Mixed Olives (VE / GF) £3.75

Honey Glazed Chipolatas & Mustard Mayonnaise £5.75

Garlic & Herb Ciabatta & Cheese £5.50 (GFO)

### Starters

**Soup of the Day**  
Flavoured butter, warm bread (VEO/GFO) £6.50

**Whipped Mackerel Pate**  
Compressed cucumber sticks, croutes (GFO) £6.75

**Sweet Potato Falafel**  
Coconut yoghurt, fresh chilli & lime (GF / VE) £6.25

**Salt & Pepper Calamari**  
Garlic Mayonnaise, lime (GF) £7.50

**Ham Hock Terrine**  
Piccalilli, sourdough toast, lambs leaf (GFO) £6.25

### Something to share

**Camembert**  
Baked camembert, warm bread, red onion chutney (GFO) £12.25

**Charcuterie Board**  
Olives, Parma ham, salami, Cheddar cheese, tomatoes, pickles, boiled eggs, croutes, piccalilli (GFO) £14.25

**Vegetarian Charcuterie Board**  
Cheddar cheese, olives, tomatoes, artichokes, boiled eggs, hummus, croutes, piccalilli (GFO/VEO) £12.50

### Salads

**Superfood Salad**  
Mixed leaf, quinoa, avocado, beetroot, pomegranate, blueberries, pumpkin seeds, house dressing (VEO/GFO) £8/£10.50

**Greek Salad**  
Gem lettuce, feta, tomato, cucumber, red onion, Kalamata olives, tossed with fresh lemon and oregano (GF/VEO) £9.75

#### Add a Topping

Chicken £5.00 | Pan fried bream £6.25 | Halloumi £4.25 | Plant based pancetta £3.75

### Sandwiches

Served Monday - Saturday 12:00 - 17:00  
All are served with a lambs leaf garnish & balsamic reduction

**Buttermilk Chicken Flatbread**  
Mixed leaf salad, house slaw, sweet chilli sauce (GFO) £8.75

**Plant Based Hoi Sin Beef Flatbread**  
Carrot & cucumber salad, fresh chilli, Hoi Sin dressing (GFO/VE) £8.75

**TWL Club Sandwich**  
Egg mayonnaise, streaky bacon, chicken, lettuce, tomato, mayonnaise on toasted white bloomer (GFO) £9.25

**Smashed A.L.T**  
Smashed avocado, lettuce, tomato, vegan mayonnaise served on a ciabatta (VE/GFO) £7.75

**Steak & Onion Sandwich**  
Mustard mayonnaise, rocket, crispy onions (GFO) £9.25

### Little lion cubs

#### Starters - £4.25

Garlic Bread (GFO)  
Soup of the Day (GFO/VEO)  
Chipolatas Crudites & Hummus (VE /GF)

#### Mains - £6.50

Beef Burger, Skin on Fries (GFO)  
Chicken Goujons, Skin on Fries, Peas  
Fish, Chips & Peas  
Tomato & Basil Penne Pasta (GFO)

#### Desserts - £4.25

Sticky Toffee Pudding, Vanilla Ice Cream (GF)  
Chocolate Brownie, Chocolate Ice Cream (GF)  
Selection of Ice Creams (GF / VEO)



Two Courses - £13.95 | Three Courses - £16.95  
Served Monday to Saturday 12:00 - 17:00

### Starters:

- Soup of the Day**  
Flavoured butter, warm bread
- Lemon & Coriander Hummus**  
Sea salted tortilla sticks
- Honey Glazed Chipolatas**  
Mustard mayonnaise
- Ham Hock Terrine**  
Piccalilli, sourdough toast

### Mains:

- 4oz Minute Rump Steak**  
Frites, peppercorn sauce
- Katsu Chicken Curry**  
Sticky rice, Japanese slaw, fresh lime
- Pan Fried Bream**  
Sauté potatoes, seasonal greens, salsa Verde
- Penne Arrabbiata**  
Penne pasta tossed in a silky cherry tomato & chilli sauce, extra virgin olive oil, fresh basil

### Desserts:

- Sticky Toffee Pudding**  
Toffee sauce, vanilla ice cream
- Apple & Blackberry Crumble Tart**  
Crème Anglaise
- Chocolate & Orange Tart**  
Mango coulis, raspberry sorbet
- Selection of Ice Creams**  
Vanilla, chocolate, strawberry (VEO)

With all allergens we ask that you make your server aware at the time of ordering, regardless of the allergen indicators on the menu  
**gf** – gluten free, **gfo** – gluten free option, **n** – contains nuts, **v** – vegetarian, **ve** – vegan, **veo** – vegan option

## Grills

All grills are served with slow roast tomato, baked field mushroom, lambs leaf & hand cut chips

- 8oz Bistro Aberdeen Angus Rump Steak** £19.50 (GF)
- Trio of Lamb Cutlets** £26.50 (GF)
- 10oz Gammon Steak with Fried Egg** £10.25 / £15.75 (GF)
- Pan Roasted Celeriac Steak** £13.75 (VE / GF)
- Peri Peri ½ Roasted Spatchcock Chicken** £16.75 (GF)
- Add a Sauce £3**  
Peppercorn  
Blacksticks Blue Cheese  
Red Wine Jus  
Katsu Curry

## Burgers

All burgers are served on a toasted sourdough bun with lettuce, tomato, red onion & gherkin, with skin on fries & house slaw

- 6oz Steak Burger**  
Smoked applewood Cheddar, burger sauce (GFO) £16.25
- Buttermilk Chicken Burger**  
Bacon Jam (GFO) £16.25
- Halloumi Burger**  
Sweet chilli sauce (GFO) £14.75
- Plant Based Burger**  
Coconut Cream (VE/GFO) £13.75
- Add a Topping £1.50**  
Smoked Applewood Cheese (VEO)  
Streaky Bacon (VEO)  
Fried Egg  
Hash Brown (VE/GF)

## Mains

- Pork Fillet Saltimbocca**  
Tender fillet wrapped in Parma ham, pan roasted in a rich marsala & tomato sauce, sauté potatoes, tenderstem broccoli, sage (GF) £16.25
- Steak & Ale Pie**  
Hand cut chips, garden peas, beef gravy £16.75
- Pie of the Day**  
Ask your server for today's pie & accompaniments £16.25

- Penne Arrabbiata**  
Penne pasta tossed in a silky cherry tomato & chilli sauce, extra virgin olive oil, fresh basil (GFO/VE) £14.75
- Cumberland Sausage Ring**  
Mashed potato, green beans, gravy, crispy onions £15.25
- Katsu Chicken Curry**  
Sticky rice, Japanese slaw, fresh lime (GFO) £10.25/£15.75

- Beer Battered Fish & Chips**  
Seasonal fish, hand cut chips, crushed peas, lemon wedge (VEO/GFO) £10.25 / £15.75
- Pan Fried Bream**  
Dill potato rosti, green beans, salsa Verde (GF) £16.25
- Pea & Broad Bean Risotto**  
Finished with fresh mint, truffle oil, vegan parmesan (VE/GF) £14.50

## Sides

- £4.25**  
Beer Battered Onion Rings | Hand Cut Chips  
Skin on Fries | Mashed Potato  
House Salad

- £5.75**  
Truffle & Parmesan Chips | Cheesy Garlic Bread  
Halloumi Fries | Braised Peas & Pancetta  
Tenderstem Broccoli & Smoked Almonds

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## Desserts

**Malted Milk Crème Brulée**  
Malted milk biscuits  
(GFO) £6.75

**Sticky Toffee Pudding**  
Toffee sauce, vanilla ice cream  
(GF) £4.25 / £7.25

**Triple Chocolate Brownie**  
Belgian chocolate sauce, chocolate ice  
cream (GF) £4.25 / £7.25

**Apple & Blackberry Crumble Tart**  
Crème Anglaise, vanilla ice cream  
£6.75

**Vanilla Cheesecake**  
Fresh berry compote, Chantilly cream  
£7.50

**Chocolate & Orange Tart**  
Mango coulis, raspberry sorbet  
(GF/VE) £6.25

**Selection of Ice Creams**  
Vanilla, Chocolate, Strawberry  
(GF/VEO) £6.25

**TWL Three Cheese Board**  
Mature Cheddar, Camembert,  
Blacksticks Blue, biscuits, grapes,  
quince jelly, figs  
(GFO) £9.25

Too full to eat anymore? Why not try one of our delicious dessert cocktails or mocktails?

### Dessert Cocktails

**Passionfruit Cheesecake**  
Passoa, passionfruit, cream, topped  
with vanilla shortbread £8.75

**Choco Caramel Mousse**  
Caramel, chocolate, Baileys, vanilla  
vodka £8.75

**Cherry Bakewell**  
Cherry, Disaronno, Chambord,  
aquafaba, cranberry £8.75

### Dessert Mocktails

**Caramel Cheesecake**  
Caramel, cream, milk, topped with  
Lotus Biscoff £5.50

**The Bounty**  
Coconut milk, chocolate  
£5.50

**Citrus Sorbet**  
Lemon, orange juice,  
sugar syrup £5.50



Two Courses - £22.95 | Three Courses - £27.95

### Starters

Soup of the Day | Whipped Mackerel Pate | Ham Hock Terrine | Salt & Pepper Calamari

### Mains

**Roast Sirloin of Beef**  
Duck fat roasted potatoes, carrot and swede mash,  
pickled red cabbage, seasonal greens, Yorkshire  
pudding, gravy

**Honey Roasted Gammon**  
Duck fat roasted potatoes, carrot and swede mash,  
pickled red cabbage, seasonal greens, gravy

**Mixed Nut & Apricot Roast**  
Thyme roasted potatoes, carrot and swede mash,  
pickled red cabbage, seasonal greens, vegetarian  
gravy

**Roast of the Week**  
Chef's choice of roasted meat with  
all the trimmings

**Upgrade to our Roast Platter for Two £5pp**  
Selection of all roast meats and accompaniments with pigs in blankets and cauliflower cheese

**Upgrade to a Duo of Meats £2.50**

**Upgrade to a Trio of Meats & Pigs in Blanket £4**

### Sides

£3.75

Cauliflower Cheese (GF)  
Pigs in Blankets

### Desserts

Sticky Toffee Pudding (GF)  
Apple & Blackberry Crumble Tart  
Triple Chocolate Brownie (GF)  
Chocolate & Orange Tart (GF/VE)

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