

SMALL PLATES

Mixed Olives and Crusty Bread (v)	3.5
Feta Stuffed Hot Bell Peppers (v)	5
Garlic Mushrooms (v)	5
Pork Belly Bites Sweet Chilli Sauce	5
Chorizo in Red Wine	5
Whitebait with Tartare Sauce	6
Tempura Prawns	6
Calamari	6
Spicy Wings	6
Buttermilk Chicken	6
Grilled Chicken Kebab	7

3 SMALL PLATES FOR £12

SANDWICHES

Italian Ciabatta or French Baguettes (served Between 12 and 2.30)

Cheddar (v) Mature Cheddar and Homemade Relish	5
B.L.T Grilled Bacon, Mixed Lettuce, Vine Tomatoes, Mayo	5.5
Home-cooked Ham Hand-cut Ham, Vine Tomatoes, Cucumber and Salad	5.5
Sausage Padbury Butcher's Sage & Onion Sausages, Pan Fried Onion	6
C.A.B Grilled Chicken, Avocado, Normandy Brie	6.5
Turkey Tender Turkey with Salty Back Bacon and Cranberry Sauce	7
Beef Pan Fried Succulent Tender Beef, Mushroom and Onion, French Mustard	7.5

TRADITIONAL PUB GRUB

Trio of Sausages Padbury Butcher's Sage and Onion Sausages, served with Creamy Mash Potato and a rich Gravy - <i>Vegetarian Sausages Available (v)</i>	10
24hr Slowly Cooked Tasty Ham Hand Cut Ham with Two Free Range Eggs and Hand-Cut Chips	11
Battered Haddock Homemade Crispy Beer Batter served with Chips, Peas and Bread & Butter	12
Whitby Scampi Deep Fried Whitby Scampi, Hand cut Chips and Garden Peas	14
The Lion Pie Pie of the Week served with Puff Pastry lid, Hand-cut Chips and Garden Peas	15
Sunday Roast (Served on Sunday only) A Choice of Turkey or Beef served with all the trimmings including a Proper Northerner's Yorkshire	16

ON THE GRILL

Padbury 8oz Rump Steak Pan-Fried Steak, Grilled Tomatoes, Buttered Mushrooms, Salad Garnish	14.5
<i>Please ask Chef if any other Cut is available</i>	
Beef or Chicken Burger Meaty Beef Burger, with Fresh Salad, Sliced Tomato, Pickled Gherkins and Cooked Onions	10
Gammon Steak Thick Cut Gammon Steak with Grilled Tomatoes, Buttered Mushroom, Salad Garnish	13.5
Vegetarian Burger (v) Fresh Salad, Sliced Tomato, Pickled Gherkins, Cooked Onions	9

ADD TO YOUR GRILL:

Hand-Cut Chips	3.5
Fries	4
Sweet Potato Fries	4
Halloumi Fries	5
Homemade Onion Rings	5.5
Peppercorn Sauce	4
Stilton Walnut sauce	4

SALADS

Chicken and Bacon Salad Pan-Fried Chicken and Bacon with a Garlic, Balsamic and Olive Oil Dressing	12.5
Black Pudding Award-winning Black Pudding, Salty Bacon and Runny Poached Egg	10.5
Halloumi and Avocado (v) Grilled Halloumi and Avocados, Peppers and Vine Tomatoes, Croutons	10.5

CHEF'S SPECIALITIES

48hr Sousvide Lamb Shank In Garlic, Red Wine and Fresh Rosemary on a bed of Homemade Mash with a Red Wine Jus	16
Carbonara With Sautéed Onion and Back Bacon mixed with Spaghetti and a drop of Cream, finished with an Egg Yolk and Parmesan Cheese	13
Belly of Pork 24 hour cooked with Smooth Apple Mash and Wholegrain Mustard Gravy	14
Spicy Penne Arrabiata (v) Penne Pasta in Spicy and Juicy Tomato Sauce	10
Pan Fried Lambs Liver on a Bed of Mash, Garnished with Pan-fried Onions and Bacon	14
The Lion Salmon Fishcakes Served with Mixed Salad and Homemade Tartare Sauce	15
Baked Fillet of Sea Bass In White Wine and Pernod Served with New Potatoes with Parsley Butter	16

DESSERT

Irish Baileys Cheesecake With a Biscuit Base, served with Double Cream	6.5
Lemon Tart Gin and Tonic Lemon Curd Served with Double Cream	5
Homemade Warm Chocolate Brownie With Vanilla Ice-cream and Chocolate Sauce	6
Sticky Toffee Pudding Served with Custard	6
Lion Bread and Butter Pudding Served with Whiskey Sauce	6.5
Selection of Cheese and Crackers	8.5

SIDE ORDERS

SEASONAL VEG
SIDE SALAD
GARLIC BREAD
HAND-CUT CHIPS
FRIES ~
SWEET POTATO FRIES
HALLOUMI FRIES
HOMEMADE ONION RINGS

HOT BEVERAGES

Americano
Flat white
Latté
Cappuccino
Espresso
Moccachino
Hot Chocolate
Pot of Tea

PLEASE SEE OVERLEAF
FOR WINES AND WHISKY

FOOD ALLERGIES AND INTOLERANCES
SOME OF OUR FOODS CONTAIN ALLERGENS
TO A MEMBER OF STAFF FOR MORE INFORMATION