

Nibbles

Bradwall Bakehouse eight grain, spinach & chilli sourdough, black garlic & parsley butter (v) 6.00

Nocella olives with lemon & rosemary (v, gf) 6.00

Rabbit & ham hock terrine on sourdough toast, pickled carrot and mustard dressing (gfo) 7.50

Hash browns, ranch dip, caviar (gf) 6.50

Vietnamese king prawn lettuce cups 9.00

Beetroot hummus, pomegranate seeds, crispy kale, toasted focaccia (v, gfo) 7.50

Prosciutto, hot honey & whipped mascarpone on sourdough toast 8.50

Crispy chicken hot wings, garlic dip (gfo) 7.50

Choose 4 nibbles for 24.00

Starters

Cream of mushroom soup, bloomer bread and butter (v, gfo) 7.50

Mussels on toast, bisque, parsley emulsion (gfo) 10.00

Guinness pulled beef on a beef fat crumpet, Tarporley blue cheese & crispy onions 11.50

Smoked haddock fishcake, poached egg, lightly curried hollandaise (gf) 12.00

Venison Scotch egg, beetroot ketchup, celeriac remoulade 11.00

Poached pear, pickled walnut, goats cheese mousse & bitter leaves (gf) 8.50

Seasonal Mains

Slow roasted pork belly, creamy mash, sauerkraut, carrot puree 22.00

Braised beef, oyster mushroom & truffle proper pie, buttered kale, champ mash and gravy 22.00

Mediterranean fish stew, lemon & turmeric mayo, toasted focaccia (gfo) 20.00

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

Hot sauce I Katsu curry sauce I Gravy I Garlic Mayo I Japanese BBQ sauce

Beetroot & goats cheese salad, with lentils, kale, blackberry vinaigrette and kale pesto (v, gf) 16.00

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

Saffron pappardelle pasta, butternut squash, wild mushrooms (v) 17.00

Fillet of salmon, saffron potatoes, shrimp & lemon butter and green beans (gf) 23.00

Crispy battered cod, chunky chips, minted peas, homemade tartar sauce (veo, gfo) 13.50/16.75
Add chip shop style curry sauce 2.50

Cheese & onion pie, triple cooked chips, chef's baked beans (v) 18.00

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 (to share) (gfo) 70.00

*With sautéed shallots and oyster mushrooms, triple cooked chips, truffle fries, onion rings and both steak sauces
Peppercorn sauce 2.50 I Blue cheese sauce 2.50*

Sides (all 5.00)

House salad I Truffle & parmesan fries I Triple cooked chips I Seasonal greens I Lyonnais potatoes
I Onions rings I Champ mash

Sandwiches & Light Bites

(Served 12noon 'til 5pm)

Rare bavette steak on beef dripping toast, peppercorn sauce and crispy potatoes 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

Josper roasted halloumi, chilli jam and tzatziki wrap (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

Puddings

Sticky toffee pudding, sticky sauce, honeycomb ice cream (v, gf) 9.50

Raspberry tart, chocolate sorbet, freeze dried raspberries (v) 10.00

Plum & apple crumble, custard ice cream (v) 8.50

Pumpkin spiced cheesecake, quince jelly, toasted marshmallows 7.50

Chocolate mousse, salted hazelnuts, poached pear (gf) 9.00

Three scoops of Cheshire Ice Cream Farm ice cream (v, gf) 6.00

Cheese & Biscuits

Choose from five carefully selected cheeses and eight accompaniments

Tarporley Blue I Drunken Burt I Baron Bigod I Appleby's Smoked Cheshire 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

Provenance

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

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