



# À La Carte Menu

## MORSELS

Perfect to nibble on while you decide

**HOMEMADE PORK CRACKLING £3.50**  
Sage salt, apple chutney

**POTTED SUN-BLUSHED TOMATO & OREGANO HOUMOUS (VG) £4.95**  
Lebanese flatbread

**DAILY BREAD (V) £4.95**  
Rosemary & garlic butter, marinated olives

## STARTERS

**SOUP OF THE DAY**, artisan bread (V) **£5.50**

**CURRIED SALMON FISHCAKES**, Asian stir-fry, sweet chilli dressing (GF) **£8.00/ £15.00**

**HALLOUMI FRIES**, jalapeño ketchup (V) **£6.00**

**SMOKED HAM & CHICKEN TERRINE**, tarragon, capers, damson & gin compote, warm brioche **£7.50**

**TEMPURA FRIED BROCCOLI**, kimchi, miso & sesame dressing, coriander (VG) **£6.00**

**PAN-ROASTED SCALLOPS**, black pudding crumb, cauliflower purée, pickled raisins, curry oil (GF) **£11.95**

## SHARING STARTERS

**THE LION MEZZE (VG) £16.00**

Marinated courgette, aubergine, borettane onions, houmous, artichoke, smoked semi-dried tomatoes, crisp Lebanese bread.  
Add prosciutto & fennel salami £6.00

**BOXED BAKED GARLIC & ROSEMARY STUDDED CAMEMBERT (V) £12.00**

Sloe gin & damson chutney, artisan breads

## SANDWICHES

Served Monday – Saturday from 11.30am – 5pm | All served on farmhouse bloomer bread with skin on fries

**LION "CUB"**, chicken breast, boiled egg, mayonnaise, smoked streaky bacon, lettuce, tomato **£10.50**

**FISH FINGER**, battered goujons, tartare sauce, gem lettuce **£9.50**

## MAINS

**DEXTER BEER-FED BURGER £13.50**

Signature house relish, tomato, Swiss cheese, skin on fries  
Add mushroom, egg, bacon & avocado £1.00 each

**GRILLED HALLOUMI BURGER (V) £13.50**

Roasted red pepper, salsa verde, lettuce, red onion, tomato, skin on fries

**CÈPE MUSHROOM & TRUFFLE RISOTTO (V) £13.50**

Paris browns, slow roasted shallot, chives, Grana Padano

**BRAKSPEAR ALE BATTERED HADDOCK £13.50**

Pea purée, triple cooked chips, tartare sauce, lemon

**VENISON, SWEDE & CARROT PIE £16.50**

Grilled broccoli, beef dripping mash, house gravy

**PAN-ROASTED SEA BASS FILLET £16.00**

Grilled courgette, samphire, sautéed spinach, salsa verde

**WILD MUSHROOM & TARRAGON DUMPLINGS (VG) £13.00**

Truffle, soya cream

**KING PRAWN & CHORIZO LINGUINE £15.50**

Garlic, chilli, lemon, olive oil

**SUPERMAN SALAD (V, GF) £7.95 / £12.00**

Peas, shaved broccoli, sunflower seeds, feta, baby spinach, Israeli cous cous, quinoa, citrus vinaigrette  
Add grilled chicken £4.00 Add grilled halloumi £4.00

## GRILL

Priding ourselves on the quality of our meat, we buy direct from our friendly farmers at Taste Tradition, all our beef is from premium native breed cattle which is grass-fed & dry aged for a minimum of 30 days. Our pork comes from free-range Gloucester old spot pigs and is bursting with flavour.

All our grill items come with watercress & slow roasted garlic.

Please choose your accompaniments from our list of sides, we recommend three for two people to share.

**LEMON & THYME MARINATED FREE-RANGE CHICKEN SUPREME £12.50**

**10oz FLAT IRON STEAK (best served medium-rare) (GF) £18.00**

**8oz RIBEYE STEAK (GF) £20.00**

**10oz SIRLOIN STEAK (GF) £22.00**

**16oz PORK TOMAHAWK (GF) £16.50**

## GRILL TO SHARE

**PREMIUM 12-14oz CHATEAUBRIAND £45.00**

## SIDES & SAUCES

**STEAMED & CHARRED BROCCOLI (V) £4.50**  
Chilli & Stilton butter

**TRUFFLE & GARLIC ROASTED FLAT MUSHROOMS (V, GF) £4.50**

**WARM SWEET POTATO SALAD (V) £4.00**  
Red onions, olives, baby spinach, salsa verde

**CREAMED LARGE LEAF SPINACH (V) £5.00**  
Gruyere cheese

**GLAZED THYME & HONEY ROASTED ROOT VEGETABLES (V) £4.00**

**PARMESAN & TRUFFLE FRIES (V) £5.00**

**PLAIN FRIES (V) £3.50**

**BEEF DRIPPING MASH POTATO £4.50**

**TRIPLE COOKED CHIPS £4.00**

**SAUCES & BUTTERS £1.00**  
Béarnaise | Peppercorn Sauce | House Gravy | Chilli & Stilton Butter | Garlic & Rosemary Butter | Salsa Verde

## DESSERTS

**WARM STICKY TOFFEE PUDDING**, butterscotch sauce, milk ice cream (V) **£6.00**

**LEMON BAVAROIS**, praline, blackberries, crushed meringue, basil **£6.00**

**BITTER CHOCOLATE & BLOOD ORANGE MOUSSE**, orange gel, caramelised white chocolate shard **£6.00**

**PEAR & PISTACHIO FRANGIPANE SLICE**, apple & brandy purée, marmalade ice cream **£6.00**

**PURBECK ICE CREAM (V)**

One scoop **£2.50** Two scoops **£4.50** Three scoops **£5.50**

Experience the taste & quality of Purbeck ice cream, made in Dorset, entirely natural additive free & distinctly different

**THE LION'S CHEESEBOARD £9.00**

Bix, Golden Cross, Wookey Hole & Cropwell Bishop, damson & sloe gin chutney, pear, artisan biscuits

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.



Some of our dishes contain nuts. Please let us know if you have any allergies.  
V - VEGETARIAN VG - VEGAN GF - NO GLUTEN CONTAINING INGREDIENTS

