



# Sunday 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**

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

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

**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

## ROASTS

At The Lion we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.

All our roasts come served with bacon & sage cauliflower cheese, buttered savoy cabbage, glazed root vegetables, fat-roasted potatoes & gravy.

**ROASTED NATIVE BREED DRY AGED SIRLOIN**, slow braised beef cheek, Lyonnaise onions & tarragon fritter, Yorkshire pudding, horseradish sauce **£17.00**

**PAN-ROASTED GLOUCESTER OLD SPOT PORK FILLET**, slow braised pork belly, sage dusted crackling, apple sauce **£16.00**

**ROAST OF THE DAY** (please see our blackboard for today's special)



## 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

**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

**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

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

Truffle, soya cream

**KING PRAWN & CHORIZO LINGUINE £15.50**

Garlic, chilli, lemon, olive oil

## SIDES & SAUCES

**STEAMED & CHARRED BROCCOLI**

chilli & Stilton butter (V) **£4.50**

**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**

**TRIPLE COOKED CHIPS £4.00**

**BEEF DRIPPING MASH POTATO £4.50**

**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