

SUNDAY



THE  
LION HOTEL

# MENU

SERVED  
DAILY

12.00 NOON  
TIL' 9pm

THIS IS A SAMPLE MENU AND WILL CHANGE WEEKLY  
SERVED ALONGSIDE OUR GASTRO MENU

PLEASE BE ADVISED YOU CANNOT MIX AND MATCH FROM OUR GASTRO MENU

1 COURSE £18 | 2 COURSES £24 | 3 COURSES £30

## STARTERS

**SOUP OF THE DAY**  
Crusty bread

**CHICKEN LIVER PATE**  
Onion chutney, sourdough

**CLASSIC PRAWN COCKTAIL**  
Marie rose, lettuce, buttered brown bread

## MAINS

**ROAST BEEF (GF\*)**  
Mashed and roasted potatoes, Yorkshire pudding, gravy, seasonal vegetables, cauliflower cheese

**ROAST PORK (GF\*)**  
Mashed and roasted potatoes, stuffing, gravy, seasonal vegetables, cauliflower cheese

**ROAST SIRLOIN OF BEEF (GF\*) +£5 SURCHARGE**  
Mashed and roasted potatoes, gravy, seasonal vegetables, cauliflower cheese, Yorkshire pudding

**ROAST TURKEY (GF\*)**  
Mashed and roasted potatoes, pig in blanket, stuffing, seasonal vegetables, cauliflower cheese, gravy

**ROOT VEGETABLE NUT ROAST (V)**  
Mashed and roasted potatoes, seasonal vegetables, Yorkshire pudding, cauliflower cheese, red wine gravy

## DESSERTS

**CRUMBLE OF THE DAY**  
Vanilla custard

**CHOCOLATE BROWNIE**  
Caramel ice cream

**STEM GINGER PUDDING**  
Vanilla custard

GF - GLUTEN FREE • GF\* - GLUTEN FREE ADAPTABLE • V - VEGETARIAN • VG - VEGAN OPTION • VA\* - VEGAN ADAPTABLE

ALLERGIES: Please inform a member of our team about any allergies you may have.

We have looked in detail at our kitchen procedures & although we have taken steps to control the unintended presence of allergic ingredients in our food we cannot fully guarantee this.