

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

Mashed and roasted potatoes, Yorkshire pudding, gravy, seasonal vegetables, cauliflower cheese

ROAST PORK

Mashed and roasted potatoes, stuffing, gravy, seasonal vegetables, cauliflower cheese

ROAST SIRLOIN OF BEEF +£5 SURCHARGE

Mashed and roasted potatoes, gravy, seasonal vegetables, cauliflower cheese, Yorkshire pudding

ROAST TURKEY

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.