

Sunday Set Menu

TWO COURSES £21.95 THREE COURSES £25.95

Served from 11.30am - 8pm

SMALL PLATES

BBQ GLAZED PORK RIBS *Supplement £2.00*

Spring onion, ginger, coriander

SOUP OF THE DAY (V)

Warm artisan bread

PRESSED CHICKEN, APRICOT & TARRAGON

TERRINE (GF)

Pickled beetroot, carrot & apple puree

CHARGRILLED ASPARAGUS (GF, VG)

Smoked sun-blushed tomato, Kalamata olives, basil, red onion, herb salad

CURRIED SALMON FISHCAKES *Supplement £1.00*

Asian sesame stir fry vegetables, sweet chilli dressing

PAN-ROASTED KING SCALLOPS *Supplement £3.00*

Pancetta, pea puree, lemon gel, Parmesan crisp

At The Lion, we are serious about our meat. Our beef, pork & lamb is provided by Taste Tradition & our beef is from grass fed, native rare breed cattle, dry aged for a minimum of 30 days.

ROASTS

All our roasts come served with duck fat roasties, savoy cabbage, glazed root vegetables & real gravy

**GLOUCESTER OLD SPOT
ROASTED PORK LOIN**

Apple sauce, crackling

**RARE BREED 30 DAY
DRY AGED TOPSIDE OF**

BRITISH BEEF *Supplement £2.00*

Horseradish sauce, Yorkshire pudding

**ROASTED FREE
RANGE CHICKEN**

Sausage & sage stuffing, bread sauce



MAINS

DEXTER BEER FED 6oz BURGER

House relish, lettuce tomato, red onions, signature bun, skin on fries

ROASTED SALMON CURRIED FISHCAKES

Asian sesame stir fried vegetables, sweet chilli & lemongrass dressing

SWEET POTATO GNOCCHI (VG, GF)

Spinach, balsamic borettane onions, rocket pesto, fresh herbs

PAN-FRIED SEA BREAM (GF)

Pepperonata, orzo, lemon, lovage pesto

FRESH EGG FETTUCCINE

Cherry tomatoes, asparagus, olives, lemon, mint, Ticklemore goat's cheese

GRILLED CHICKEN WEST COAST SALAD

Candied pecans, baby spinach, strawberries, quinoa, carrots, feta, citrus vinaigrette

RUMP OF LAMB *Supplement £2.00*

Parmesan polenta, pea fricassee, puree & rosemary jus

SIDES

CAULIFLOWER CHEESE (V) £5.00 • MAPLE & BEER GLAZED PIGS IN BLANKETS £6.00

TRIPLE COOKED CHIPS £3.50 • GARLIC & TRUFFLED SPINACH £5.00

DESSERTS

VANILLA CRÈME BRÛLÉE

Shortbread

RHUBARB & ROSEHIP PAVLOVA

Pistachios

RICH CHOCOLATE TORTE

Chocolate soil, milk ice cream

STICKY TOFFEE PUDDING

Butterscotch sauce, stem ginger ice cream

THE LION CHEESEBOARD *Supplement £2.00*

Oatcakes, celery, chutney

ICE CREAM

Two scoops of quality Purbeck of Dorset ice cream, natural & additive free

Please ask your server for today's flavour

Extra scoop of ice cream £2.50

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 - GLUTEN FREE

