

Our menu uses fresh, local & seasonal produce from the best suppliers in the area. We pride ourselves on the quality of our products and are proud to share them with you.

WHILE YOU WAIT

Nocellara Olives (ve gf) **3.5** Focaccia Bread, Rosemary Salted Butter (ve) **3** House Tortilla Chips, Spiced Carrot Hummus (ve) **3**

SMALL PLATES

Sweet Potato & Smoked Cheddar Soup, Crispy Shallots (ve gf) 6
Teriyaki Chicken Skewer, Shredded Carrot, Cucumber, Sesame (gf) 7
Chestnut Mushrooms, Garlic & Harissa Cream, Brioche Toast 8
Ham Hock Croquettes, Pineapple Ketchup, Pickled Chilli (gf) 8
Pan Fried King Prawns, Paprika, Coriander, Garlic Butter (gf) 9
Cold Roast Cherry Tomatoes, Basil, Lemon, Ricotta, Grilled Sourdough 7

MAINS

Sirloin Steak, Triple Cooked Chips, Seasonal Greens, Bone Marrow Peppercorn Sauce (gf) 29
 Adnam's Battered Fish, Triple Cooked Chips, Mushy Peas, Tartare, Lemon (gf) 18
 Magness Farm Beef Burger, Lion Burger Sauce, Lettuce, Cheddar, Caramelised Beer Onions, Fries 17
 Plant Burger, Lion Burger Sauce, Lettuce, Plant Based Cheddar, Caramelised Beer Onions, Fries (ve) 17
 Gem Lettuce, Smoky Caesar Dressing, Parmesan, Torn Croutons, Anchovies 15
 Chicory Leaf, Peach, Pumpkin Seeds, Rocket, Courgette, Spring Onion, Vinaigrette (ve gf) 15

SIDES

Triple Cooked Chips (ve gf) 4 Parmesan Fries, Salted Rosemary Butter (gf) 5 Roasted Courgettes, Sesame, Spring Onion, Chilli (ve gf) 5 Broccoli & Red Onion Salad, Cashew Nuts, Raisins, Apple Cider Mayo (gf) 6 Rocket Salad, Radicchio, Parmesan, Aged Balsamic (gf) 6

ve - Vegan gf - Gluten Free

Some of our dishes may also be adjusted to ensure they are available as Vegan & Gluten Free options. Please inform us of any allergies or dietary requirements.