



# THE LION AT ICKLETON

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  
Cold Roast Cherry Tomatoes, Basil, Lemon, Ricotta, Grilled Sourdough 7  
Ham Hock Croquettes, Pineapple Ketchup, Pickled Chilli (gf) 8

## SUNDAY

- Overnight Cooked Magness Farm Topside of Medium Beef (gf) 20  
Lemon & Cider Glazed Roast Chicken (gf) 19  
Spinach, Sweet Potato, Lentil & Butterbean Roulade (ve) \* 18  
\* Vegan Gravy as standard, unless requested otherwise.

Served with Black Pepper & Rosemary Roasted Potatoes, Orange Glazed Roasted Carrots, Garlic Buttered Seasonal Greens, XL Yorkshire Pudding & our 72 Hour Bone Marrow & Redcurrant Gravy.

## MAINS

- Adnam's Battered Fish, Triple Cooked Chips, Marrowfat 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  
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  
Broccoli & Red Onion Salad, Cashew Nuts, Raisins, Apple Cider Mayo (ve gf) 6  
Broccoli Cheese (gf) 4

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.