



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.

SANDWICHES

- Pulled Chicken, Chorizo, Cajun Mayo, Lettuce, Red Onion, White Bloomer 9.5
- Overnight Cooked Brisket, Mustard Mayo, Sauerkraut, Pickles, White Bloomer 10
- Smoked Bacon, Brie, Lettuce, Onion, Mayo, Chilli Jam, White Bloomer 10
- Adnam's Battered Fish Goujons, Tartare, Lettuce, White Bloomer 9.5
- Sweet Potato Falafel, Moroccan Hummus, Cucumber, Carrot, Harissa Mayo, White Bloomer (ve) 9

SMALL PLATES

- Soup of the Day, Garlic Cream, Garden Herb Oil, Bloomer (ve) 7
- Patatas Bravas: Roasted Mids, Smoked Red Pepper & Tomato Sauce, Spring Onions, Chives (ve gf) 7
- Wild Mushroom Pate with Sage & VAULT Red Vermouth, Pickled Plum, Sourdough Toast (ve) 9
- Ham Hock & Pea Terrine, Honey, Wholegrain Mustard, Pear Chutney, Sourdough Toast 10
- King Prawns, Garlic & Parmesan Cream, Spinach, Garden Herbs, Bloomer 11
- Pan Fried Chorizo, Cherry Tomato, Red Wine, Honey, Oregano (gf) 9
- Cold Roasted Aubergine, Curried Aioli, Chickpeas, Coriander, Pita (ve) 8
- Magness Farms Cold Roast Ham, Fried Egg, Triple Cooked Chips (gf) 11

SIDES

- Triple Cooked Chips (ve gf) 4
- Parmesan Fries, Rosemary Butter, Crispy Shallots, Spring Onion (v) 7
- Roasted Carrots, Cajun Honey, Sesame, Spring Onion, Chilli (v gf) 6
- Sauteed Greens, Garlic Butter, Toasted Walnuts (ve gf) 6
- Macaroni, Three Cheese Sauce, Harissa, Honey, Chives 7

v - Vegetarian 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.

A discretionary service charge of 12% will be added to tables of 8 or more.