



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

Marinated Olives, Garlic, Basil (ve gf) 4.5

Rosemary Focaccia, Salted Butter (ve) 4.5

SMALL PLATES

Soup of the Day, Crispy Onions, Herb Oil, Bloomer (ve gfa) 8

Roasted Flat Mushroom, Garlic & Chive Butter, Finely Sliced Onion, Basil, Grilled Sourdough (ve gfa) 11

Ham Hock & Pea Terrine with Honey & Wholegrain Mustard, Piccalilli, Sourdough Toast (gfa) 11

Pan Fried King Prawns in Smoked Chilli & Garlic Cream on Grilled Brioche (gfa) 12.5

MAINS

Magness Farms Beef Burger, Streaky Bacon, Smokey Cheese, Lettuce, Onions, Pickles, BBQ Sauce, Fries 19

Adnam's Battered Fish, Triple Cooked Chips, Creamed Peas, Homemade Tartare (gf) 20

House Pie : Ask your server for today's filling & potato offering - Served with Seasonal Veg & Gravy 22

Cold Sliced Ham, Triple Cooked Chips, Chilli & Pineapple Salsa, Free Range Eggs, Peas (gf) 17

Gnocchi Puttanesca : Tomato, Fresh Chilli, Black Olive, Caper, Oregano, Rocket (ve gf) 18

SIDES

Triple Cooked Chips (ve gf) 4.5

Parmesan Fries, Herb Butter, Crispy Shallots, Spring Onion (v gfa) 7

Roasted Carrots, Honey, Chilli, Spring Onion, Sesame (ve gf) 6

Baked Aubergine, Tomato, Basil (ve gf) 6

v - Vegetarian ve - Vegan gf - Gluten Free gfa - Gluten Free Available

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.