



£4

Starters

Chorizo and Manchego Croquettes	£8.5	Anchovy Bruschetta GF*	£8
Roasted garlic aioli		Confit balsamic cherry tomatoes	
Prawn Pil Pil GF*	£10	Ham Hock Terrine GF*	£9
Garlic and chilli oil, crusty bread		Piccalilli, sourdough	
Sweet Potato Falafel VG	£8	Spiced Beetroot Hummus VG GF*	£7
Spiced beetroot hummus		Dukkah, flatbread	
Soup of the Day V GF*	£7	Garlic Pizza Bread	£6
Croutons, charred sourdough		Add cheese +£2	
Graz	inc	Boards	
Meatboard	£22	Fishboard	£22
Chorizo and Manchego croquettes, ham hock terrine, roast ham, chorizo, Parma ham, olives, chutney, charred sourdough		Anchovy bruschetta, prawn pil pil , fish goujons, smoked salmon, homemade t charred sourdough	artar,
Parma harn, olives, chutney, charred sourdough		Charred sourdough	
	Ma	ins	
	1-10		
Slow Roasted Porchetta GF	£19	Chargrilled Peri Peri Chicken Burger	£17
Mushroom and herb stuffed belly pork, cavello nero, Dijon mustard mash, ci	der jus	Slaw, aioli, fries	
Chicken Shawarma	£17	Red Wine Braised Beef Lasagne	£17
Lebanese flat bread, salad, mint yoghurt, beetroot hummus, dukkah, cumin t	fries	Sourdough garlic bread, house salad	
Pie of the Day	£17	Vegetarian 'Tartiflette' v GF*	£17
Seasonal vegetables & choice of either mash or chips		Baked potatoes, onions & a cheese sauce, pickled onion and tomato salad, crust	y bread
Turkey Schnitzel	£18	Fish & Chips GF	£17
Honey roasted parsnips, chive and onion fries, parmesan sauce, truffle oil		Crushed minted peas, tartar sauce, charred lemon	
Baked Cod Loin GF	£18	King Prawn and Nduja Linguine	£18
Fennel and butterbean fricassee, crispy fried anchovies		White wine and cream sauce	
Wild Mushroom Ragu VG	£17	Sweet Potato Falafel Flatbread V	£16
Rigatoni pasta, walnut crumb		Spiced beetroot hummus, mint yoghurt, cumin fries	
Big L Burger	£17	Maple Glazed Gammon Steak GF	£16
Double burger patty, dry cured smoked bacon, Monterey Jack cheese, burge shredded lettuce, tomato, pickles, fries	er sauce,	Spiced grilled pineapple, fried hens egg, chips	
	, — ,		
Steaks		Sides	
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All steaks are 28 day dry aged & served with chunky chips	,	House Slaw V GF	£4
roasted tomato, grilled mushroom & onion rings		Skinny Fries VG GF	£4
8oz Fillet GF*	£36	House Chips VG GF	£4
8oz Rump Steak GF*	£22	Sweet Potato Fries VG GF	£5.5
Mixed Grill GF*	£28	Mixed Salad VG GF	
Rump steak, gammon, chicken, smoked streaky bacon, sausage,			
black pudding, fried egg		Battered Onion Rings V	
Add Black Pepper Sauce GF	£3	Small Caesar Salad Crispy bacon, croutons, gem lettuce, caesar dressing	£4
Add Parmesan Cream Sauce GF	£3	Olives, Feta, Crusty Bread V	£5

Salads

Panache of Seasonal Vegetables V GF VA*....

Add Roast Garlic Aioli GF...

Classic Caesar Salad Greek Salad £14 Chargrilled chicken breast, crispy bacon, croutons, gem lettuce, caesar dressing $\ensuremath{\mathsf{GF^*}}$ Tomato, cucumber, red onion, olives, feta cheese with either rump steak ${f GF}$ or sweet potato falafel $\, {f V} \,$

GF - GLUTEN FREE • GF* - GLUTEN FREE ADAPTABLE • V - VEGETARIAN • VG - VEGAN OPTION • VA* - VEGAN ADAPTABLE





£10

Stone Baked Pizza Served... Mon - Thur 12-3pm & 5-9pm & Friday - Sunday 12 - 9pm

All of our pizzas are made fresh in our stone baked ovens. Most pizzas can be made on a gluten free base - £2.5 Service Charge

Margherita V GF*	£11	Chicken Tikka GF*	£16
Tomato sauce & mozzarella	647	Tomato sauce, mozzarella, chicken tikka, sun-dried tomato, red onion & mi	
Regina GF* Tomato sauce, mozzarella, ham & mushroom	£13	Noci V GF* Tomato sauce, mozzarella, artichoke, stilton, roasted peppers & walnuts	£14
	6445		64.6
Diavola GF* Tomato sauce, mozzarella & pepperoni	£14.5	New Yorker GF* Tomato sauce, mozzarella, pastrami, smoked cheddar, jalapeño, red onion & Americ	£16
	C1 E		
Chicken Shawarma GF* Tomato sauce, mozzarella, jalapeños, mint yoghurt, marinated chicken shawarma GF*		The Volcano GF* Tomato sauce, mozzarella, spicy beef & chicken tikka	£16
		Pulled Pork GF*	£16
Capricciosa GF* Tomato sauce, mozzarella, mushroom, olives, artichokes, ham θ pe	£15	Tomato sauce, mozzarella, pulled pork, barbecue sauce, smoked cheddar & carame	
Calzone	£14	Augher Jan and	£15
Tomato sauce, mozzarella, ham & mushroom	E14	Tomato sauce, mozzarella, anchovies, capers, black olives & oregano	E13
	£14		£15
Hawaii GF* Tomato sauce, mozzarella, ham & pineapple	E14	Four Cheese GF* Tomato sauce, mozzarella, parmesan, stilton & smoked cheddar	E13
Goats Cheese V GF*	£14	Vegan vg GF*	£13
Tomato sauce, mozzarella & caramelised red onion		Tomato sauce, vegan mozzarella, mushroom, artichokes & red onion	E13
Lions Pride GF*	£16	Extra toppings	
Tomato sauce, mozzarella, spicy beef, red onion, chorizo, sun-dried to		Meat £3 • Fish £2.5 • Non meat £1.5	
	ur Lion yard piz	on Yard zza, 8 toppings (not including tomato sauce & mozzarella er. Two sides included £45.00)
		wiches	
Served on either White or Granary Blo	oomer Bread •	Sandwiches only served Monday to Saturday 12-5pm	
Ham & Cheese Ploughmans GF*	£8	Chargrilled Rump Steak Open Sandwich	£10
Homemade chutney, salad		Fried red onion, rocket , French mustard, grilled sourdough	
Lion Club GF*	£9	Fish Finger GF*	£9
Chicken, bacon, mayo, salad		Tartar, lettuce	
Hummus VG GF*	£8		
Pickled onion, tomato, salad			
	Little	People	
		2 & under	
Lasagne Garlic bread	£7.5	Peppa Pig Pizza V	£7
			£7.5
Chicken Goujons Chips, beans	£7	Fish Goujons GF Chips, peas	£/.5
Mushroom Ragu VG	£7.5	Sausage	£7.5
Rigatoni pasta		Mash, beans	L/.J
Litt	tle Peop	le Desserts	
		2 & under	
			67.5
Cherry Brownie V	£4	2 Scoops of Ice Cream V GFPlease ask for flavours	£3.5
variilla ice cream		riedse ask for flavours	
	Doo		
	Des	serts	
Dark Chocolate and Caramel Cheesecake V	£8	Crumble of the Day V	£8
Crushed honeycomb, clotted cream	LG	Vanilla pod custard	E0
			60
Black Forest Brownie V	£8	Peach and White Chocolate Eton Mess V GF Meringue, Chantilly	£8
			CO
Lemon Meringue Tart V	£8	Nutella Pizza VFresh berries	£8
Blackberry compote			
		Coloction of Three Pritish Changes CE*	£10

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Ice Cream Sandwich V.

chocolate sauce

Two chocolate cookies, vanilla & chocolate ice cream, honeycomb,

Selection of Three British Cheeses GF*.

Assorted biscuits, homemade chutney, apple, celery