

# THE PUB CLASSICS

## Starters

**Prawn Cocktail** 9  
V  
Atlantic prawns in a homemade Marie Rose sauce, paprika dusting served with fresh sourdough bread, seasonal mixed leaf salad garnish and lemon

**Chorizo and Red Pepper Arancini** 8.5  
Vegetarian Option 8.5

Homemade Arborio rice, chorizo and red peppers with a melted mozzarella center, coated in crispy breadcrumbs and served with a rich homemade tomato and mascarpone sauce

**The Scotch Egg** 8  
GF

Homemade seasoned pork scotch egg smothered in a crispy breadcrumb coating and served with our signature Guinness & red onion chutney, picallili served with a fresh salad garnish

**Homemade Soup of The Day** 7  
GF, Vg, V Available

Our own homemade soup of the day served with warm sourdough ciabatta and butter

## Lite Bites

### Jacket potatoes or Ciabatta

*Our jacket potatoes are oven baked and dressed with olive oil and seasoning, served with a fresh dressed side salad*  
GF

*Our sourdough ciabatta is freshly baked to order and served with Tyrrells vegetable crisps*

**Crayfish Cocktail with Spring Onion** 9  
V

Crayfish in our homemade Marie Rose sauce on a bed of mixed leaf lettuce and cherry vine tomato topped with spring onion

**Melted Brie and Bacon** 8.5

Melted creamy Brie and smoked bacon with cranberry sauce, mixed leaf lettuce and chopped cherry vine tomatoes

**Ham, Cheese and Coleslaw** 8.5

Our home baked gammon, mature English cheddar cheese and homemade coleslaw  
Vegetarian Option

**Cheese Board for two** 12.5  
V

A selection of cheeses served with crackers, grapes, chutney and a fresh side salad

## Sides

Chunky chips	GF	{ With cheese £1.00 Extra }	4.5
Skin on fries	GF		4.5
Sourdough Garlic Bread			4
Onion Rings Beer battered	GF		5
House Salad	GF		3.5
Halloumi fries	GF		5

Served with a sweet chilli dipping sauce

## Mains

**Wholetail Scampi** 9.5 Smaller Plate 17  
Gf Option 18.5

Deep fried breaded wholetail scampi served with skin on fries, British garden peas, served with homemade tangy tartar sauce and lemon pigtail

**Pie Of the Day** 17

Tailormade short crust pie, served with a wholegrain mustard mash potato, seasonal vegetables and a rich gravy

**Ham Egg And Chips** 9.5 Smaller Plate 15  
GF

Our home baked gammon glazed with honey and mustard, topped with two free range eggs, served with chunky chips and fresh salad garnish

## THE BURGER 18

**100% BEEF** GF

Or

**Halloumi and Red Pepper** V

Homemade 100% beef burger or homemade Halloumi and red pepper burger. served in a brioche bun, on a bed of our signature Guinness & red onion chutney, fresh seasonal salad, topped with beef steak tomato, smoked bacon and melted Emmental cheese, served with beer battered onion rings, skin on fries dressed salad and coleslaw

**Lamb Shank** 22  
GF

Home slow roasted British lamb shank served with a red wine and mint gravy, creamy mashed potato and seasonal vegetables

**Liver and Onions** 9.5 Smaller Plate 18  
GF

Pan seared lambs liver and smoked bacon on a bed of creamy mash, served with a homemade red wine & onion gravy and seasonal vegetables

**Chicken with a Wild Mushroom sauce** 22

Grilled breast of chicken set on a bed of homemade bubble and squeak and served with a creamy wild mushroom & white wine sauce and seasonal vegetables

**House Omelette** 13.5  
V

Hearty three egg omelette with your choice of ham, onion tomato, mushroom or cheese served with skin on fries and a fresh salad garnish

**Steak and Chips** 25  
GF

10oz ribeye steak cooked to your liking served with grilled cherry vine tomatoes, chunky chips, button mushrooms, homemade onion rings and British garden peas.

Add a little sauce

Pepper corn Sauce 1.5

Stilton Sauce 1.5

Wild Mushroom 1.5

**The Ploughman's** 14  
V

Mature Cheddar cheese, a slice of our home baked gammon, homemade pork and pickle sausage roll, pickled egg, pickled onion, mixed seasonal salad leaf, vine on tomatoes, homemade coleslaw, piccalilli, signature Guinness & red onion chutney, Branston pickle, served with crusty sourdough bread and butter.

# LION AND LAMB