



## THE BLACK LION

Milk bread, smoked butter £5 | Mixed olives **VG GF** £4.5

### Sharing

Charcuterie board, hummus, olives, sun blush tomatoes, parmesan, rocket £22

Baked camembert to share, red onion jam, flatbread £16.5

### Small Plates

Parmesan & mustard fish cake, mushy peas, tartar sauce **GF** £9.5

Sage & apple scotch egg, caramelised onion puree £9.5

Salt baked beetroot, walnut pesto, raspberry vinaigrette **N** £9

French onion soup, cheddar croute £6.5

Savoury crumpet, whipped garlic ricotta, spinach, balsamic tomato chutney £8

### Mains

Sea bass, root vegetable curry, lemon yogurt £21

Chicken schnitzel, beetroot cream cheese, lemon & fennel slaw, rosemary fries £19

Ox cheek & stout hot pot, roast mushrooms, beef gravy £20

Heritage squash, creamed white beans, sage & cavolo nero **VG** £14

Ribeye, chips, mushroom & tomato duxelle, rocket & parmesan salad, tomato aioli £31

Lamb burger, apricot chutney, spiced fries £14

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce £17.5

### Pie For Two Available Thursday to Saturday dinner

Pork, hock & cheek pie, braised savoy, maple bacon lardons, pork fat carrot, gravy £40

### Sides £4.5

roast hispi cabbage, sriracha mayonnaise, crispy onions | new potatoes **GF**

carrots, baked with feta and chive **GF** | triple cooked chips | mashed potato **GF**

skinny fries | posh chips, parmesan & truffle oil £5 | peppercorn sauce £2.5

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill