



THE
BLACK LION

Set menu 2 course £23, 3 course £26

Monday - Friday lunch

Asparagus & pea salad, radicchio, mint, walnuts **VG N GF**

Chicken, brown butter fondant, carrot puree, sweetcorn, roast onion **GF**

Banana sticky toffee pudding, white chocolate, peanut ice cream **N**

Sharing

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

Honey and walnut baked camembert, tiger bread **N** £16.5

Small Plates

Tiger bread, confit garlic butter £5 | Mixed Olives **VG GF** £4.5

Asparagus & pea salad, radicchio, mint, walnuts **VG N GF** £8

Scotch egg with piccalilli £9.5

Lemon & coriander spiced fish cake, curry sauce £9.5

Ham hock terrine, apple chutney, pork fat croutons **GFA** £8.5

Scallops, pea risotto, parma ham crumb **GF** £16

Roast padron peppers, coriander, yogurt **GF** £8

Mains

Lamb rump, lamb shoulder hash brown, loaded hispi cabbage, jus £26

8oz rib-eye steak, charred purple sprouting broccoli, triple cooked chips £31

Chicken, brown butter fondant, carrot puree, sweetcorn, roast onion **GF** £19

Coley, red lentil, spinach and chickpea dahl £21

Butternut squash roll, sweet potato puree, carrots **VG** £16

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

Moroccan spiced lamb burger, feta and pistachio pesto, fries **N** £17.5

Available Thursday to Saturday dinner

8 bone rack of lamb, parmentier potatoes, roscoff onion, spring onion, peas, black garlic **GF** £65

Sides to share £8

Purple broccoli with citrus | Loaded hispi cabbage | Roast carrots, feta and pistachio pesto

Lamb hash brown, parmesan, pickled chilli

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

A discretionary service of 10% will be added to your table and is split evenly amongst the team