

SNACKS

House Focaccia, confit garlic butter £4.5

Baked Camembert, house chutney and toasted focaccia £16.5

(Please ask a team member to find out which of our flavoured focaccias we have on today)

Mixed Olives £4.5



THE
BLACK LION

2 courses £27 | 3 courses £32

STARTERS

Smoked Mackerel Pate, bread crisps, pickled turnips, dill, burnt lemon puree

Pea Salad, sorbet, puree, powder, charred hispi, garlic & lemon dressing **VG GF**

Smoked Carrot, carrot crisp, harissa, red pepper gel, carrot schug, thyme marrowbone jus **GF VA N**

Parmesan and Mustard Fish Cake, lobster bisque, tabasco **GF**

Curried Scotch Egg, puffed sultanas, indian greek yoghurt, cashew crumble, curry oil **N**

MAINS

Whiskey Glazed Pork Loin, beer braised apple sauce

Roast Chicken Breast

all served with roast potatoes, parsnip, carrot, kale, red cabbage, Yorkshire pudding and red wine gravy

Roasted Root Vegetable Wellington, roast potatoes, parsnip, carrot, kale, braised red cabbage, red wine gravy **VG**

Chalk Stream Trout, chicory, potato and samphire salad, maple mustard dressing **DF**

Nethergate Beer Battered Haddock, potato wedges, pea salad, lemon, tartare sauce **DF**

Braised Broccoli, roast almonds, tomato 'butter' sauce, olive tapenade, pickled red onion, herb crumb **GF VG NFA**

SIDES £4.5

Roast Hispi Cabbage, sriracha mayonnaise, crispy onions / **Roast Carrots & Parsnips** / **Roast potatoes** **GF** /

Skinny Fries / **Potato Wedges**

Cauliflower cheese £5 / **Parmesan & Truffle Wedges** £5 / **Peppercorn Sauce** £2.5

DESSERTS

Honey Roasted Peach - apricot sorbet, almonds, peach and vanilla gel, honey tuile, cherries **N**

Orange Posset - strawberry jam, strawberries, shortbread **VG GF**

Lemon Tart - candied lemon, raspberry yoghurt sorbet, raspberry tuile, raspberry gel, raspberries **N**

Dark Chocolate Creme Brulee - creme fraiche ice cream, dark chocolate tuile **GF**

Selection of Locally Sourced Cheese - plum jam, smoked almonds, sesame crackers, grapes, apricots **N**

Saffron Dairy Ice Creams **GF VGA**

Vanilla, Strawberry, Chocolate, Rum & Raisin, Espresso, Double Cream, Caramel, Blackberry

House sorbets **GF**

Apricot, Raspberry Yoghurt, Cherry, Blood Orange, Raspberry

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

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

A discretionary service charge of 10% will be added to your bill