



THE
BLACK LION

Milk bread, confit garlic 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

2 courses £27 | 3 courses £32

Small Plates

Parmesan & mustard fish cake, mushy peas, tartar sauce

Sage and apple scotch egg, caramelised onion puree

Salt baked beetroot, walnut pesto, raspberry vinaigrette N VGA

French onion soup, cheddar croute

Savoury crumpet, whipped garlic ricotta, spinach, balsamic tomato chutney V

Roasts

Suffolk sirloin of beef (served pink) || Whiskey glazed pork loin, beer braised apple sauce ||

Roast chicken breast || Roasted root vegetable wellington VGA

All served with yorkshire pudding, roast potatoes, red cabbage, winter greens, carrot, parsnip, beef gravy

Mains

Lamb burger, apricot chutney, spiced fries

Sea bass, root vegetable curry, lemon yogurt

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce DF

Heritage squash, creamed white beans, sage and cavolo nero VG

Sides £4.5

Roast carrots and parsnips / Roast potatoes GF / Triple cooked chips

Parmesan & truffle chips £5 / Cauliflower cheese £5 / Peppercorn Sauce £2.5

Sunday mixed roast board (Serves 4) Per Person: 2 courses £30 | 3 courses £38

Suffolk sirloin of beef (served pink) || Whiskey glazed pork loin, beer braised apple sauce ||

Roast chicken breast

served with yorkshire pudding, roast potatoes, red cabbage, winter greens, carrot, parsnip, beef gravy

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



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Desserts

Orange frangipane, almond tuile, orange compote **N**

Fig ice cream, blueberry sponge, blueberry puree, pecan crumb **N**

Sticky toffee pudding, butterscotch sauce, rum 'n' raisin ice cream

Bramley apple & pear crumble, vanilla ice cream **GF VGA**

East Anglian cheese plate, mixed seed cracker, apple and ginger chutney, salted walnuts, grapes **N**

Saffron dairy' ice creams (£3 per scoop) **GFA VGA**

Vanilla, Strawberry, Chocolate, Rum & Raisin, Espresso, Salted Caramel,

House sorbets (£3 per scoop) **GF**

Raspberry, Mandarin, Peach

After

Affogato **GFA** £6.5

Illy coffee, vanilla pod ice cream

Petit fours £5

Snickers / White chocolate fudge/ Hazelnut macaron **N**

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