

# WELCOME TO THE WHITE LION...

Dated 1657, The White Lion is reputed to be the oldest building in the beautiful town of Hebden Bridge, which is renowned for its independent lifestyle, creativity, and philosophy - the Yorkshire way! Dining at the White Lion is an informal affair. We want you to relax, enjoy yourselves, and spend a little time to unwind in the surroundings; and at the essence of all this will be our glorious food. We pride ourselves on the quality and freshness of our produce, and also on our associations with our local suppliers. There is always an extensive menu available throughout the building, which is complemented by frequently changing seasonal specials to be chosen from the boards.

And if you were to require an excuse to stay with us for longer, then there are 10 spacious en-suite rooms to choose from. Luxurious boutique rooms with traditional roll top baths and sleigh beds; are complemented by our cosy courtyard cottages, with the riverside literally on your doorstep.

We very much hope you enjoy your time with ourselves here at the White Lion, whether short or long. And please do not hesitate to ask if there is anything that we can do to be of assistance.

## FOOD, GLORIOUS FOOD...

### **Allergen Information:**

Please advise our staff of any food allergy issues at the earliest opportunity, so that they can assist you with your menu choices. And please do not worry; we would rather you tell us everything, so that we can ensure you relax and enjoy your dining experience! Our menu's do change frequently, so in some circumstances it may be necessary to consult with our chefs prior to answering any food allergy questions. All our dishes may contain traces of nut, due to the nature of our 'home-cooked' ethos. All weights are approximate prior to cooking.

### **Wait Times:**

Please note that all food is cooked fresh to order, so there may be a delay during busy periods. We will never sacrifice quality for speed, so please relax and enjoy yourselves. If you are in a rush, then please ask one of our friendly Waiting Staff to ascertain how long the current wait time will be. Many thanks for your patience.

**At busy times there may be a wait of up to 45 minutes.**

**Your patience is appreciated, whilst we freshly prepared your requests.**

# LOAF

SANDWICHES - SERVED UNTIL 6PM ONLY.

Sandwiches are served on a choice of white or granary bloomer, or today's choice of gluten free bread. With a choice of triple-cooked hand cut chips or mug of soup, and garnish.

<b>CHARGRILLED STRIPS OF STEAK.</b> CAMELISED ONIONS, CRUMBLED STILTON.	<b>£10.95</b>
<b>HOME-CURED SMOKED SALMON.</b> CUCUMBER, LIME MAYONNAISE.	<b>£8.95</b>
<b>ROASTED CHICKEN &amp; CRISPY BACON CLUB.</b> LETTUCE, TOMATO, FRESH BASIL, MAYONNAISE.	<b>£9.95</b>
<b>CORNISH YARG CHEDDAR &amp; SPRING ONION.</b> SWEET ONION CHUTNEY, ROCKET.	<b>£8.95</b>
<b>GRAND MARNIER GLAZED HAM &amp; GRAIN MUSTARD.</b> HOMEMADE PICALLILI, LEAVES.	<b>£9.95</b>
<b>BEER BATTERED FISH FINGER SANDWICH.</b> TARTARE SAUCE, ROCKET	<b>£9.95</b>
<b>GOATS CHEESE &amp; RED PEPPER.</b> SUN-DRIED TOMATO PESTO, LEAVES.	<b>£8.95</b>

# LEAF

SALADS - SERVED UNTIL 6PM ONLY.

All served upon a fresh mixed leaf salad, with croutons, tomatoes, & garlic mayonnaise. All GF without croutons.

<b>CHARGRILLED STRIPS OF STEAK.</b>	<b>£12.95</b>
<b>CHICKEN &amp; CRISPY BACON, CAESAR DRESSING</b>	<b>£11.95</b>
<b>PIRI PIRI KING PRAWNS, CHILLI</b>	<b>£10.95</b>
<b>SMOKED SALMON, CUCUMBER, &amp; BALSAMIC</b>	<b>£11.95</b>
<b>GOATS CHEESE &amp; CAMELISED ONIONS</b>	<b>£10.95</b>

# DELI BOARDS

SERVED UNTIL 6PM ONLY.

Ideal for one person as a main course, or for two to share as a starter.

<b>YORKSHIRE.</b> ELLISONS OF CULLINGWORTH PORK PIE, SCOTCH EGG, WENSLEYDALE & CRANBERRY CHEESE, VINTAGE CHEDDAR, GLAZED HAM, SWEET ONION CHUTNEY, GRAPES, DRESSED LEAVES, WHITE BLOOMER, SALTED BUTTER.	<b>£14.95</b>
<b>FISH PLATER.</b> SMOKED SALMON, PIRI PIRI PRAWNS & SCALLOPS, PRAWN & CRAYFISH, BREADED SCAMPI, TEMPURA SQUID, MOJITO AOLI, MARIE ROSE DIP, ROCKET, GRANARY BLOOMER, SALTED BUTTER.	<b>£15.95</b>

## NIBBLES & LIGHT BITES

<b>SELECTION OF WARMED ARTISAN BREADS.</b> GF BREAD AVAILABLE (v). OLIVE OIL & BALSAMIC DIP, PARMESAN BUTTER, SUN-DRIED TOMATO PESTO.	<b>£2.95</b> <i>PER PERSON</i>
<b>OLIVES &amp; NUTS (v).</b> MARINATED OLIVES & WARMED CHILLI NUT SELECTION.	<b>£3.95</b>
<b>MINI CUMBERLAND ALE SAUSAGES.</b> HONEY & GRAIN MUSTARD GLAZE.	<b>£5.95</b>
<b>CRISPY PORK BELLY SCRATCHINGS.</b> CIDER & APPLE DIP.	<b>£4.95</b>
<b>MELTED CAMEMBERT (v).</b> THYME & CARAMELIZED ONIONS, WARMED ARTISAN BREAD.	<b>£8.95</b>

## STARTER PLATES

<b>HOME-MADE SOUP OF THE DAY (v).</b> WARMED MINI LOAF & SALTED BUTTER.	<b>£5.95</b>
<b>PIRI PIRI KING PRAWNS.</b> PAN-FRIED WITH PEPPERS, RED ONION, GINGER & GARLIC.	<b>£7.95</b>
<b>GARLIC INFUSED WILD MUSHROOMS (v).</b> TOASTED RYE BREAD, PARMESAN SHAVINGS, TRUFFLE OIL.	<b>£6.95</b>
<b>DAILY MARKET FISH COCKTAIL.</b> PRAWN & CRAYFISH COCKTAIL, SMOKED SALMON, MOJITO MAYONNAISE, TOASTED GRANARY BREAD, SALTED BUTTER.	<b>£7.95</b>
<b>ELLISONS OF CULLINGWORTH SCOTCH EGG.</b> HOMEMADE BROWN SAUCE, DRESSED LEAVES.	<b>£5.95</b>
<b>DUCK LIVER &amp; PORT PARFAIT.</b> REDCURRANT JELLY, WARMED MINI LOAF & SALTED BUTTER.	<b>£6.95</b>
<b>GOATS CHEESE PARCELS (v).</b> FILO PASTRY, CRANBERRY RELISH, BALSAMIC DRESSED LEAVES.	<b>£7.95</b>
<b>BLACK PUDDING &amp; CHORIZO STACK.</b> HOLLANDAISE SAUCE, DRESSED ROCKET.	<b>£7.95</b>
<b>SEARED SCALLOPS.</b> PAN-FRIED WITH PANCETTA, PEA PUREE, DRESSED LEAVES.	<b>£8.95</b>

# STEAK

All of our steaks are matured and supplied by Ellisons Butchers of Cullingworth, a long established family butchery business which ages and cuts all of its meats by hand; thus ensuring the best quality steaks for our chef's to prepare. Chargrilled to order and served with triple cooked chips, thyme roasted tomato, baked field mushroom, and Amber Ale onion ring.

**10OZ FILLET** **£23.95**

PRIME CUT MIDDLE BARREL FILLET, EXCEPTIONALLY TENDER.

**12OZ SIRLOIN** **£19.95**

SITTING JUST ABOVE THE FILLET, THE SIRLOIN HAS THE BALANCE OF TENDERNESS AND FLAVOUR COMING FROM THE SMALL AMOUNT OF FAT MARBLING.

**16OZ BONE IN RIB STEAK** **£22.95**

WITH HEAVY MARBLING TO BASTE THE MEAT AS IT IS COOKING AND THE BONE LEFT IN TO ENHANCE THE FLAVOUR, THIS CUT IS SUPREMELY JUICY AND TENDER.

**12OZ RUMP** **£17.95**

FROM THE CENTRE OF THE HIND QUARTER, THIS MEATY CUT HAS LOTS OF FLAVOUR AND LESS FAT MARBLING.

**20OZ CHATEAUBRIAND** **£47.95**

A REAL SPECIALITY THAT MAKES FOR A SUPERB DINING EXPERIENCE. A SHARING BOARD FOR TWO PERSONS OF THE MOST TENDER AND FLAVOURSOME CUT. LIMITED AVAILABILITY. NOT TO BE COOKED BEYOND MEDIUM. LONGER WAIT TIME DUE TO THE CAREFUL COOKING PROCESS.

**SAUCES TO COMPLEMENT - ALL £2.50**

PEPPERCORN . BEARNAISE . DIANE . STILTON . RED WINE JUS

## NOT YOUR NORMAL STEAK NIGHT - EVERY THURSDAY

FOR TWO PERSONS

A SHARING PLATTER OF VARIOUS STEAKS

WITH A BOTTLE OF HOUSE MALBEC, MERLOT OR SHIRAZ.

A 20OZ COMBINATION BOARD OF FILLET, SIRLOIN, RUMP & RIBEYE STEAKS.

CHARGRILLED TO YOUR LIKING AND SERVED WITH TRIPLE COOKED CHIPS, THYME ROASTED TOMATO, BAKED FIELD MUSHROOM, AND AMBER ALE ONION RINGS.

**£44.95**

# HOMEMADE GOURMET BURGERS

**8OZ CHARGRILLED STEAK BURGER** **£11.95**

MADE AND SEASONED IN-HOUSE FROM AGED BARREL STEAK.

**MEDITERRANEAN VEGETABLE BURGER** **£10.95**

CHICK PEA, AUBERGINE, COURGETTE, BASIL, CASHEW NUT.

**ADDITIONAL TOPPINGS - ALL £1.00 EXTRA**

MATURE CHEDDAR

CRUMBLED STILTON

CRISPY BACON

CHORIZO

GOATS CHEESE

CARAMELISED ONIONS

ALL BURGERS ARE SERVED IN A SLIGHTLY TOASTED BRIOCHE BURGER BUN, WITH TRIPLE COOKED CHIPS, HOMEMADE RELISH, COLESLAW, AMBER ALE ONION RING, & LEAVES.

# MAIN PLATES

<b>OUR FAMOUS INDIVIDUAL STEAK &amp; ALE SHORTCRUST PIE.</b> WHITE LION AMBER ALE SLOW BRAISED STEAK, TRIPLE-COOKED HAND CUT CHIPS, BEEF STOCK GRAVY, PICKLED RED CABBAGE.	<b>£14.95</b>
<b>REAL ALE BATTERED FISH &amp; CHIPS.</b> FLEETWOOD HADDOCK, TRIPLE-COOKED HAND CUT CHIPS, PEA PUREE, TARTARE SAUCE.	<b>£13.95</b>
<b>BEEF STROGANOFF.</b> STRIPS OF TENDER STEAK FLAMBE WITH MADEIRA WINE & PAPRIKA, STEAMED WILD RICE, BEEF STOCK & CREAM JUS, ARTISAN BREAD.	<b>£15.95</b>
<b>SLOW COOKED LAMB SHANK.</b> ROSEMARY & GARLIC MASH POTATO, HONEY ROASTED ROOT VEGETABLES, PORT & REDCURRANT JUS.	<b>£16.95</b>
<b>A RIGHT 'N' PROPER PORK PIE.</b> BACK BY VERY POPULAR DEMAND! ELLISONS OF CULLINGWORTH AWARD WINNING STAND PIE, TRIPLE-COOKED HAND CUT CHIPS, PEA PUREE, PICCALILLI.	<b>£13.95</b>
<b>TWICE COOKED PORK BELLY SLAB.</b> SLOW ROASTED BELLY PORK, BLACK PUDDING BON BON, CRACKLING, CARAMELIZED CELERIAC MASH POTATO, PICKLED RED CABBAGE, ASPALL CIDER JUS.	<b>£16.95</b>
<b>CUMBERLAND SAUSAGE.</b> ELLISONS OF CULLINGWORTH HAND MADE CUMBERLAND SAUSAGE, CREAMED MASH POTATO, CRISPY & CARAMELIZED ONIONS, RED WINE GRAVY.	<b>£13.95</b>
<b>GRILLED RED SNAPPER.</b> GRILLED RED SNAPPER FILLET & PAN FRIED SCALLOPS, SPRING ONION, PEA & SAMPHIRE RISOTTO, PESTO DRIZZLE, CORIANDER DRESSED LEAVES.	<b>£16.95</b>
<b>CULLEN SKINT FISH PIE.</b> INDIVIDUAL POT OF SMOKED HADDOCK & KING PRAWNS, PROSECCO & CREAM SAUCE, CHEESE & CHIVE MASH POTATO TOPPING, HARICOT VERT.	<b>£14.95</b>
<b>THREE CHEESE &amp; CARAMELISED ONION PIE (V).</b> VINTAGE CHEDDAR, LANCASHIRE BOMB & GRUYERE, IN AN INDIVIDUAL SHORTCRUST PASTRY PIE, TRIPLE-COOKED HAND CUT CHIPS, PEA PUREE.	<b>£13.95</b>
<b>VEGETARIAN LASAGNE (V).</b> OPEN LASAGNE OF BROCCOLI & STILTON, WATERCRESS VELOUTE, WARMED GARLIC MINI LOAF.	<b>£12.95</b>
<b>WILD MUSHROOM RISOTTO (V).</b> PORCINI, SHIITAKE & CHESNUT MUSHROOMS, PARMESAN, WHITE TRUFFLE OIL, DRESSED ROCKET & WARMED CRUSTY BREAD.	<b>£11.95</b>

## EXTRAS & SIDE ORDERS

BUCKET OF HAND CUT CHIPS	£2.95
BUTTERED NEW POTATOES	£1.95
SWEET POTATO FRIES	£2.95
FRESH MARKET VEGETABLES	£2.95
BRAISED RED CABBAGE	£1.95
AMBER ALE BATTERED ONION RINGS	£2.95
WARMED MINI LOAF & SALTED BUTTER	£1.95
MIXED DRESSED SALAD	£2.95
PEPPERCORN SAUCE	£1.95
RED WINE JUS	£1.95

## LITTLE LIONS MENU

We're afraid we don't believe in quick-fix childrens meals, so you will not find any pizza or chicken nuggets in this menu. just wholesome home-made food. We do have tomato sauce though!

APPLICABLE TO CHILDREN UNDER 14 YEARS ONLY PLEASE.

<b>REAL ALE BATTERED FISH &amp; CHIPS.</b> FLEETWOOD HADDOCK, HAND CUT CHIPS, PEA PUREE, TARTARE SAUCE.	<b>£8.95</b>
<b>CUMBERLAND SAUSAGE.</b> ELLISONS OF CULLINGWORTH HAND MADE CUMBERLAND SAUSAGE, CREAMED MASH POTATO, CRISPY & CARAMELIZED ONIONS, RED WINE GRAVY.	<b>£7.95</b>
<b>4OZ GOURMET STEAK BURGER.</b> TOASTED BRIOCHE BURGER BUN, MATURE CHEDDAR, BURGER RELISH, TRIPLE COOKED CHIPS, ONION RING, & SIDE SALAD.	<b>£8.95</b>
<b>PENNE PASTA (v).</b> PARMESAN SHAVINGS, RUSTIC TOMATO OR CHEESE SAUCE, GARLIC BREAD.	<b>£6.95</b> <i>TODDLER'S PORTION</i> £4.95
<b>TODDLERS PICK BOARD (v).</b> A SMALL SELECTION OF CARROTS, CUCUMBER, RED PEPPER DIP, CHEDDAR CHUNKS & MINI BREAD LOAF.	<b>£4.95</b>

# DESSERTS

We're not afraid to shout about it: we love puddings. and we're pretty sure you like puddings too! all our desserts are homemade and served with either double pouring cream or luxury ice cream.

CHOCOLATE & CARAMEL 'MELT-IN-THE-MIDDLE' FONDUE SPONGE	£6.95
VANILLA & BLUEBERRY CREME BRULEE, WITH SHORTBREAD FINGERS	£5.95
YORKSHIRE APPLE & RASPBERRY CRUMBLE WITH VANILLA POD CUSTARD	£6.95
RICH DARK CHOCOLATE AND PECAN TART WITH CARAMEL DRIZZLE	£5.95
VANILLA, CHERRY, AND ALMOND BAKEWELL CHEESECAKE	£5.95
STICKY TOFFEE PUDDING WITH VANILLA POD CUSTARD	£6.95
TIA MARIA AFFOGATO, AMARETTI BISCUITS	£4.95
ICE CREAM SUNDAES	£6.95
Chocolate - vanilla & chocolate ice creams, crushed shortbread, marshmallows, cream, chocolate drizzle.	
Or,	
Summer - Vanilla & strawberry ice creams, crushed meringue, pimm's soaked strawberries, cream, strawberry coulis.	

## DESSERT WINE

ERRAZURIZ LATE HARVEST SAUVIGNON BLANC - 37.5CL	CHL	£25.95
A sweet dessert wine with pronounced floral and citrus aromas.		

## TEAS & COFFEE

CAFETIERE OF COFFEE	PER PERSON	£1.95
AMERICANO		£1.95
CAPPUCINO		£2.50
CAFE LATTE		£2.50
ESPRESSO		£1.95
MACCHIATO		£2.25
BILLY'S DECONSTRUCTED LIQUER COFFEE		£5.95
ESPRESSO MARTINI - 25ML VODKA, 25ML KAHLUA, SUGAR, SINGLE ESPRESSO		£5.95
HOT CHOCOLATE WITH MARSHMELLOWS		£2.50
TEAS AND INFUSIONS	Per Pot	£2.50
From our good friends at the Teapigs Brewing Company. Please ask for today's selection.		

*Soya milk is available - please specify upon ordering.*

# CHEESE AT THE WHITE LION

3 CHEESES

£8.95

5 CHEESES

£12.95

WHY NOT ADD A PIECE OF IMADE'S HOME-MADE CAKE FOR AN EXTRA £2.

A fine selection of award winning cheeses, complemented by biscuits, crackers, and chilled grapes.

## BURTS BLUE

An artisan blue cheese from new cheese maker Claire Burt. A former winner at the Nantwich cheese show, this is also cows milk cheese with spicy blue notes.

## TUNWORTH BRIE

Made by the Hampshire Cheese Company, this is a former Supreme Champion at the British cheese awards. In the style of a Camembert it has a long lasting sweet and nutty flavour. Made with unpasteurised cows milk.

## WENSLEYDALE & CRANBERRY

A delicious mild creamy Wensleydale blended in perfect harmony with succulent cranberry pieces.

## SHORROCKS LANCASHIRE BOMB

Made by Andrew Shorrock at his Preston farm, this is a seriously powerful, tasty and mature Lancashire. Its is made using pasteurised cows milk and vegetarian rennet and is matured for two years. During this time it becomes creamy and develops small calcium crystals which gives a little crunch. It is encased in black wax, and presented as a old fashioned bomb which makes it stand out from its competitors.

## CORNISH YARG

This delicious semi-hard cheese from Cornwall is deliciously creamy under the rind and slightly crumbly in the core. It has a young, fresh, slightly tangy taste. After pressing and brining, the cheese is wrapped in nettle leaves picked from neighbouring properties.

# PORT & BRANDY

Fonseca Guimareans Vintage Port

50ml

£7.90

Taylors LBV

50ml

£5.50

Courvoisier

25ml

£3.70

Remy Martin VSOP

25ml

£5.10

Remy Martin XO

25ml

£17.00



# LIGHTER LUNCH...

SMALLER PORTIONS FOR ALL THE DINING EXPERIENCE, BUT WITH A LITTLE MORE FORGIVENESS ON THE WAIST LINE..!

MONDAY TO FRIDAY: 12-6PM

ONE COURSE	£10.95
TWO COURSES	£14.95
THREE COURSES	£18.95

PLEASE MAKE YOUR SELECTION FROM THE OPTIONS BELOW:

## STARTERS

HOME-MADE SOUP OF THE DAY (v).  
WARMED MINI LOAF & SALTED BUTTER.

DUCK LIVER & PORT PARFAIT.  
REDCURRANT JELLY, WARMED MINI LOAF & SALTED BUTTER.

GARLIC INFUSED WILD MUSHROOMS (v).  
TOASTED RYE BREAD, PARMESAN SHAVINGS, TRUFFLE OIL.

DAILY MARKET FISH COCKTAIL.  
PRAWN & CRAYFISH COCKTAIL, BEETROOT CURED SALMON,  
LIME MAYONNAISE, MINI LOAF, SALTED BUTTER.

## MAIN COURSES

REAL ALE BATTERED FISH & CHIPS.  
FLEETWOOD HADDOCK, TRIPLE-COOKED HAND CUT  
CHIPS, PEA PUREE, TARTARE SAUCE.

CUMBERLAND SAUSAGE.  
ELLISONS OF CULLINGWORTH HAND MADE CUMBERLAND SAUSAGE,  
CREAMED MASH POTATO, CRISPY & CARAMELIZED ONIONS, RED WINE JUS.

VEGETARIAN LASAGNE (v).  
OPEN LASAGNE OF BROCCOLI & STILTON, WATERCRESS VELOUTE,  
WARMED GARLIC GRANARY BREAD.

A RIGHT 'N' PROPER PORK PIE.  
BACK BY VERY POPULAR DEMAND! ELLISONS OF CULLINGWORTH  
AWARD WINNING STAND PIE, TRIPLE-COOKED HAND CUT  
CHIPS, PEA PUREE, PICCALILLI.

## DESSERTS

All our desserts are homemade and served with either double pouring cream or luxury ice cream.

YORKSHIRE APPLE & RASPBERRY CRUMBLE, VANILLA POD CUSTARD  
RICH DARK CHOCOLATE AND PECAN TART, CARAMEL DRIZZLE  
VANILLA & BLUEBERRY CREME BRULEE, SHORTBREAD FINGERS

# SUNDAY ROASTS...

BECAUSE SUNDAY'S WERE MADE FOR ROAST DINNERS.

EVERY SUNDAY 12-8PM

ONE COURSE	£12.95
TWO COURSES	£16.95
THREE COURSES	£20.95

PLEASE MAKE YOUR SELECTION FROM THE OPTIONS BELOW:

## STARTERS

HOME-MADE SOUP OF THE DAY (v).  
WARMED MINI LOAF & SALTED BUTTER.

DUCK LIVER & PORT PARFAIT  
REDCURRANT JELLY, WARMED MINI LOAF & SALTED BUTTER.

GARLIC INFUSED WILD MUSHROOMS (v).  
TOASTED RYE BREAD, PARMESAN SHAVINGS, TRUFFLE OIL.

DAILY MARKET FISH COCKTAIL.  
PRAWN & CRAYFISH COCKTAIL, BEETROOT CURED SALMON,  
LIME MAYONNAISE, MINI LOAF, SALTED BUTTER.

## ROAST DINNERS

WITH ROASTED POTATOES, PROPER YORKSHIRE PUDDING, A SELECTION  
OF SEASONAL VEGETABLES, CARROT & SWEDE MASH, STOCK GRAVY.

ROAST TOPSIDE OF CALDERDALE BEEF

ROSEMARY ROASTED LEG OF LAMB

GRAND MARNIER GLAZED ROAST HAM

MIXED ROAST  
A MIXTURE OF ALL OF THE ABOVE. £2 SUPPLEMENT

VEGETARIAN NUT ROAST (v).  
WITH HOME-MADE VEGETARIAN GRAVY

LITTLE LION'S ROAST **£7.95**  
A SMALLER OPTION AVAILABLE FOR SMALLER TUMS. - MEAT  
OR VEGETARIAN. UNDER THE AGE OF 14 YEARS ONLY PLEASE.

## DESSERTS

All our desserts are homemade and served with either double pouring cream or luxury ice cream.

YORKSHIRE APPLE & RASPBERRY CRUMBLE, VANILLA POD CUSTARD  
RICH DARK CHOCOLATE AND PECAN TART, CARAMEL DRIZZLE  
VANILLA & BLUEBERRY CREME BRULEE, SHORTBREAD FINGERS

## DIETARY REQUIREMENTS...

PLEASE SPEAK TO A MEMBER OF STAFF SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, AND THEY WILL BE ABLE TO ASSIST YOU WITH ANY OF YOUR CHOICES.

## FUNCTIONS & WEDDINGS

THE WHITE LION BOASTS SEVERAL PRIVATE AREAS OF VARIOUS SIZES, THAT CAN CATER FOR UP TO 70 PERSONS FOR ANY SPECIAL OCCASION YOU MAY HAVE IN MIND.

## STAY OVER...

THERE ARE 10 ENSUITE ROOMS WITHIN THE WHITE LION. THE NEWLY REFURBISHED BOUTIQUE BEDROOMS, WITH VICTORIAN ROLL-TOP BATHS, SLEIGH BEDS, AND DEEP LUXURIOUS COLORS; ARE COMPLEMENTED BY OUR COSY COURTYARD COTTAGES - WITH THE RIVERSIDE AT YOUR FRONT DOOR.

## SUNDAY ROASTS

EVERY SUNDAY THERE IS ALWAYS A CHOICE OF 3 MEAT ROASTS, AND ONE VEGETARIAN. BECAUSE SUNDAYS WERE MEANT FOR ROAST DINNERS..!

## MIDWEEK LIGHTER LUNCH

EVERY MIDWEEK DAY, 12PM - 6PM. SMALLER PORTIONS FOR ALL THE DINING EXPERIENCE, BUT WITH A LITTLE MORE FORGIVENESS ON THE WAIST LINE..!

## GOURMET EVENTS

KEEP AN EYE OUT FOR ALL THE VARIOUS EVENTS THAT ARE HELD AT THE WHITE LION. EXPECT A VARIETY OF OCCASIONS SUCH AS MURDER MYSTERY, GOURMET DINING, OPERA SCREENINGS, TASTING EVENTS, ETC. ALL DETAILS WILL BE POSTED ON OUR WEBSITE AND VIA OUR FACEBOOK PAGE.

## LOCAL HERO...

WE ARE VERY PROUD OF KEEPING THINGS LOCAL. SHOULD YOU BE A LOCAL SUPPLIER THAT WE ARE NOT CURRENTLY DEALING WITH, AND THINK WE SHOULD BE: PLEASE DO NOT HESITATE TO SAY 'HELLO'.



# WHITE LION

INN, ROOMS  
& DINING



[WWW.WHITELIONHOTEL.NET](http://WWW.WHITELIONHOTEL.NET)