

White Lion Small Plates Menu

We recommend around three plates per person for a 'mains style' meal or enjoy them among your starters, nibbles or bar snacks. Great to share!



Home-Baked Sourdough (V) £6.00

Beurre Noisette

Halkidiki & Kalamata Olives (Vg) (GF) £4.50

Marinated in Chilli, Garlic & Lemon

Roasted Red Pepper Hummus & Homemade Falafel (Vg) (GF) £6.00

Lemon Dressed Parsley Salad

Warm Caesar Croquettes £6.50

Croquettes of Chicken, Bacon & Anchovies, Radicchio, Caesar Sauce

Salted Sweetcorn Fritters (V) £6.00

Minted Yoghurt, Coriander Salsa, Pomegranate

Fried New Potato Bravas (V) (GF) £6.50

Chilli & Balsamic Arrabiatta, Garlic Aioli

Deville Whitebait £6.00

Homemade Garlic Aioli

Starter Plates

Homemade Soup of the Day (Vg) (GFa) £6.00
Home-Baked Focaccia

Smoked Trout Parfait (GFa) £6.50
Pickled Cucumber, Toasted Home-Baked Focaccia

Homemade Rabbit & Guinness Pie £9.50
Pea Purée, Game Jus

Smoked Nduja Scotch Egg £7.00
Nduja Spiced Aioli, Grated Horseradish

Mozzarella & Heritage Tomato Caprese (V) (GF) £7.50
Basil Pesto, Toasted Pinenuts

Seared Hand-Dived King Scallops (GF) £9.00
Spiced Cauliflower Puree, Chorizo Crumb, Fennel

Hung Yoghurt Labneh (V) (GF) £6.00
Pickled Fennel, Roast Garlic Puree, Dukkah



White Lion Classics

Our Famous Steak & Timothy Taylors Ale Pie £16.00
With Chips, House Stock Gravy & Mushy Peas

Three Cheese, Onion & Jersey Royal Pie (V) £16.00
With Chips, House Stock Gravy & Mushy Peas

Beer Battered Cod & Chips £15.00
With Homemade Tartare, Mushy Peas & Lemon

White Lion Caesar Salad (V) £12.50
Yorkshire Parmesan, Gem Lettuce, Croutons
- *Add Grilled Chicken, Bacon & Anchovies for £2.50*

Mackerel Nicoise Salad (GF) £15.00
Jersey Royals, Black Olives, Cherry Tomatoes, Green Beans, Lemon Oil, Leaf

Seasonal Main Courses

Rack of Yorkshire Lamb (GFa) £23.00
*Pressed Potato Pave, Shallot Purée, Minted Crushed Peas,
Red Wine & Rosemary Lamb Sauce*

Gressingham Duck Breast £18.50
Salt Baked Celeriac, Chorizo, Peas, Butter Beans & Treacle Glaze

Pan Fried Hake £19.00
Grenobloise Sauce, Palourde Clams, Homemade Dill Oil

Broadbean & Mint Risotto (V) (GF) £15.00
Old Winchester, Topped with Pistachio Crumb

Roasted Aubergine & Dukkah (Vg) (GFa) £14.00
Babaganoush, Bulgar Wheat, Coriander Salsa



Steak & Grill

8oz Flat Iron with Chimichurri (GFa) £20.00
Beef Dripping Confit Mushroom & Vine Tomato,
Ale Battered Onion Rings, House Fries

10oz Ribeye Steak (GFa) £24.00
Beef Dripping Confit Mushroom & Vine Tomato,
Ale Battered Onion Rings, Peppercorn Sauce, House Fries

20oz Chateaubriand (GFa) £59.00
Beef Dripping Confit Mushroom & Vine Tomato, Ale Battered Onion Rings,
Leaf Salad, Peppercorn Sauce, House Fries (Ideally No Cooking Over Medium)
(Ideal for Two Persons)

Gourmet Burgers

8oz Classic Steak Burger (GFa) £14.00
Locally Sourced, Homemade Rump Mince Patty,
Toasted Brioche, Homemade Garlic Aioli, House Fries

Homemade Vegetable Burger (GFa) (V) (Vga) £13.00
Mixed Vegetable Patty, Toasted Brioche,
Homemade Garlic Aioli, House Fries

Cajun Chicken Burger (GFa) £14.00
Pan Seared Marinated Chicken Fillet, Toasted Brioche
Homemade Garlic Aioli, House Fries

- *All our Gourmet Burgers are served with Beef Tomato,*
Gem Lettuce & Sliced Gherkins

Additional Toppings £1.00 Each
Mature Cheddar, Smoked Streaky Bacon, Black Pudding, Halloumi,
Hash Brown, Ale Battered Onion Rings, Red Onion Marmalade, Frickles



Side Orders

Buttered Jersey Royals & Chive (GF)(V)(Vga) £4.50

Buttered Green Beans & Smoked Maldon (GF)(VGa) £3.50

Ale Battered Onion Rings (V)(GFa) £3.00

Homemade Stock Gravy (GF)(Va) £1.50

Green Salad & House Dressing (GF)(V)(Vga) £3.00

Bowl of Chips £3.50

Bowl of Fries (V)(GFa)(Vga) £3.50

Pot of Homemade Curry Sauce (V) £1.50



(V) = Vegetarian

(Vg) = Vegan

(GF) = Gluten Free

(GFa) = Gluten Free Option Available

(Vga) = Vegan Option Available

(Va) = Vegetarian Option Available

Please let your server know about any specific dietary requirements.

Homemade Desserts

Homemade Sticky Toffee Pudding (GFa) (V) £6.50
Homemade Honeycomb Ice Cream, Brandy Snap Basket

Daily Special Cheesecake (V) £6.50
Ask Your Server or See Our Specials Board

Salted Chocolate Parfait (V) (GF) £6.50
Homemade Espresso Ice Cream, Praline

Lemon Meringue Pie (V) £6.50
Summer Fruit Sorbet

White Lion Cheeseboard (GFa) (V) £9
Ogden Vintage, Garstang White & Harrogate Blue,
Homemade Crackers & Date Chutney

Selection of Homemade Ice Cream & Sorbets (GFa)(V)(VGa) £1.50 Per Scoop
Choose Between The Following Flavours;

Vanilla, Honeycomb, Salted Chocolate or Strawberry,
Plus Daily Homemade Special Ice Creams
Including a Vegan Friendly Sorbet Option Available
Please Ask Your Server for Today's Options





White Wine by the Glass

Finca De Oro White Rioja (Spain) (V)(VG) - 125ml £3.80 / 175ml £5.40 / Btl £21
Fresh & Youthful with Attractive Apple & Peardrop Aromas

Ponte Pinot Grigio (Italy) (V)(VG) – 125ml £4.00 / 175ml £5.60 / Btl £23
Very Light & Neutral, Revealing Just a Hint of Green Fruit

Las Ondas Sauvignon Blanc (Chile) – 125ml £4.00 / 175ml £5.60 / Btl £23
A Clean & Spritzy Dry White with No Shortage of Lively Fruit

Boomerang Bay Chardonnay (Australia) – 125ml £4.00 / 175ml £5.60 / Btl £23
Balanced Dry Acidity with Light Citrus & Apple Character

Waipara Hills Sauvignon Blanc (New Zealand) – 125ml £5.40 / 175ml £7.60 / Btl £32
*Our Premium White. Off Dry, Showcasing Classic Marlborough Sauvignon Blanc
Tropical Fruit Character with a Smooth Freshness*

Red Wine by the Glass

Finca De Oro Red Rioja (Spain) (V)(VG) – 125ml £3.80 / 175ml £5.40 / Btl £21
Refined & Complex Mid Bodied Red, Showing Dark Fruit & Oak Aromas

Clockwork Raven Merlot (Chile) (V)(VG) – 125ml £4.00 / 175ml £5.60 / Btl £23
Smooth & Approachable with Classic Dark Plummy Merlot Fruit

Boomerang Bay Shiraz (Australia) – 125ml £4.00 / 175ml £5.60 / Btl £23
A Youthful, Juicy Spicy Shiraz with a Good Weight of Deep Fruit

Andean Vineyards Malbec, Mendoza (Argentina) (V) – 125ml £4.30 / 175ml £5.90 / Btl £25
*Our Premium Red. A Warming, Mid-Bodied Red Wine that has a
Good Attack of Damson & Spiced Aromas*

Rose Wine by the Glass

Ponte Pinot Grigio Rosato (Italy) (V)(VG) – 125ml £4.00 / 175ml £5.60 / Btl £23
Fresh & Dry with Melon & Apple Fruit Flavours Leading to a Crisp Finish

Jack & Gina Zinfandel Rose (California) – 125ml £4.00 / 175ml £5.60 / Btl £23
Medium-Sweet with Delicious Red Fruit Flavour & Plenty of Lively Acidity

Sparkling Wine by the Glass

Ponte Prosecco (Italy) (V)(VG) – 125ml £5.80 / Bottle £27
Dry & Crisp with a Creamy Finish

Speciality White Wine by the Bottle

Vesevo Falanghina Beneventano (Campania, Italy) (V)(VG) - £35
Fragrant, Slightly Honeyed Y& Refreshing. Highly Recommended.

Stellar Running Duck Chenin Blanc (South Africa) (V)(VG) - £22
Refreshing White Wine, Combining the Grassiness of Sauvignon with Ripe Guava Fruit

Macon Blanc, Vignerons Des Terres Secretes (Burgundy, France) (V)(VG) - £38
Dry & Mid-Bodied with Vibrant Acidity Underpinning Attractive Ripe Fruits

Waipara Hills Sauvignon Blanc (New Zealand) – £32
*Our Premium White. Off Dry, Showcasing Classic Marlborough Sauvignon Blanc
Tropical Fruit Character with a Smooth Freshness*

Speciality Red Wine by the Bottle

Hancock & Hancock Shiraz Grenache (McLaren Vale, Australia) - £36
A Massively Intense & Complex Red Wine that is Full-Bodied & Robustly Tannic

Aglianico Beneventano Vesevo (Campania, Italy) (V)(VG) - £38
Fullish Bodied Chewy Red Wine with Plenty of Dried Fruit & Spiced Aromas

Stellar Running Duck Shiraz (South Africa) (V)(VG) - £22
Medium-Bodied, Soft & Spicy with Plenty of Berry Fruit & a Hint of White Pepper

Saperavi Schuchmann (Kakheti, Georgia) - £40
A Chunky Red That Has Fleshy Tannins with a Perfumed Nose of Blackcurrant & Rose

Speciality Rose Wines by the Bottle

Stellar Running Duck Rose (South Africa) (V)(VG) - £22
Mid-Pink, Plenty of Ripe Strawberry Fruit Flavours and a Dry Finish

Henri Gaillard Cotes de Provence Rose (France) - £30
Classic French Rose, Bone Dry & Light-Bodied with Delicate Red Fruit

Sparkling Wine by the Bottle

Contadi Castaldi Brut, Franciacorta (Italy) - £42
Stylish, Sparkling Wine: Persistent in Mousse, Complex in Aroma & Weighty in the Mouth

Chapel Down Brut (England) - £58
Classic, Buttery Brioche Aromas are Followed by Lively Citrusy Flavours

Taittinger Brut Reserve NV (France) (V)(VG) - £75
Toasty & Biscuity on the Nose with a Good Weight of Fresh Fruit. A Classic.

Lion Cubs Menu

Butcher's Sausage & Chips £6.95
Garden Peas, House Gravy

Battered Fish Goujons £6.95
Chunky Chips, Garden Peas

Homemade Beef Burger £6.95
Chunky Chips, Garden Peas

Homemade Vegetable Burger (V) £6.95
Chunky Chips, Garden Peas

Battered Chicken Goujons £6.95
Chunky Chips, Garden Peas

Please note that our children's menu is only available to our little visitors aged 11 and under. If you would like smaller portions of our a la carte menu, please speak to a member of staff. Please let your server know if your child has any specific dietary requirements.

