

WHITE LION

INN, ROOMS & DINING

Snacks

Rosemary Focaccia, Balsamic & Olive Oil *(Vg)* 2.50

Marinated Olives *(Vg)* 3.50

Salt Cod Croquettes & Curry Sauce 5.50

Falafel, Hummus & Parsley Salad *(Vg)* 4.50

Black Pudding Scotch Egg & Yorkshire Relish 6.00

Padron Peppers & Smoked Salt *(Vg)* 3.50

Starters

Roasted Squash Soup & Paprika Croutons *(Vg)* 5.00

Prawn Cocktail & Treacle Soda Bread 7.00

Smoked Ham & Chicken Terrine, Piccalilli & Toast 7.00

Maple Bacon Caesar Salad 7.00

Curried Cauliflower Pasty & Mango Pickle *(Vg)* 6.00

Buffalo Mozzarella, Tomato & Basil Pesto *(V)* 7.00

White Lion Classics

Steak & Ale Pie, Chips, Peas & Gravy 15.00

Cheese & Onion Pie, Chips, Peas & Gravy *(V)* 15.00

Beer Battered Fish & Chips, Peas and Tartar Sauce 13.00

Bacon Cheeseburger & Chips 14.00

Veggie Burger & Chips *(V)* 11.00

Classic Burger & Chips 12.00

Mains

Market Fish of the Day *(See Blackboard)*

Sirloin Steak, Peppercorn Sauce & Chips 21.00

Braised Lamb, Chickpeas, Fennel & Salsa Verde 15.00

'Nduja Chicken Kiev, Confit Potato, Peppers & Taleggio 16.50

Puy Lentil Lasagna & Roasted Tomato Sauce *(Vg)* 13.00

Duck Breast, Peas, Bacon & Fried Potato 16.50

Sides

Chips 3.00

Curry Sauce 1.50

Gravy 1.50

Green Salad 3.00

Buttered New Potatoes 3.00

Braised Red Cabbage 3.00

Pudding

Sticky Toffee Pudding & Vanilla Ice Cream 5.50

Chocolate & Salted Caramel Tart 6.00

Seasonal Cheesecake *(See Blackboard)* 5.50

Yorkshire Cheeseboard, Date Chutney & Crackers 9.00

Ice Cream Selection 4.50

All our food is lovingly prepared from scratch in house using locally sourced ingredients.
Full allergen information is available. Please ask your server.

WHITE LION

INN, ROOMS & DINING

Cask

Timothy Taylor's Landlord 4.20

Wainwrights Golden Ale 3.90

Vocation Bread & Butter 3.60

Kirkstall's Three Swords 3.80

Keg

Birra Moretti 4.95

Amstel 4.25

Vedett Extra Blonde 5.00

Beavertown Neck Oil 5.20

Guinness 4.80

Aspalls Dry Cider 4.20

Old Mout Cherries & Berries 5.00

Bottles

Peroni, Estrella, Corona 3.85

Rekorderlig Fruit Ciders 4.95

Gin

Warner Edwards *Rhubarb, Elderflower, Honeybee* 4.00

Whitley Neill *Raspberry, Quince, Rhubarb & Ginger & more* 4.00

Hendricks 3.30

Tanqueray 3.20

Gordons London Dry 2.50

Bombay Sapphire 2.50

Fever Tree Tonic *Full range available, please ask* 2.20

Sparkling

Ponte Prosecco *(Italy) Glass 125ml 5.50, Bottle 25.00*

Contadi Costaldi Franciacorta *(Italy) Bottle 35.00*

Chapel Down Brut *(England) Bottle 55.00*

Tattinger Brut Reserve *(France) Bottle 70.00*

Signature White Wine

Ponte Pinot Grigio *(Italy)*

Las Ondas Sauvignon Blanc *(Chile)*

Boomerang Bay Chardonnay *(Australia)*

Finca De Oro White Rioja *(Spain)*

Small (125ml) 3.65, Medium (175ml) 4.75

Large (250ml) 6.35, Bottle 18.95

Signature Red Wine

Clockwork Raven Merlot *(Chile)*

Andean Vineyards Malbec *(Argentina)*

Boomerang Bay Shiraz *(Australia)*

Finca De Oro Rioja *(Spain)*

Small (125ml) 3.65, Medium (175ml) 4.75

Large (250ml) 6.35, Bottle 18.95

Signature Rosé Wine

Jack & Gina Zinfandel *(California)*

Ponte Pinot Grigio Rosato *(Australia)*

Small (125ml) 3.65, Medium (175ml) 4.75

Large (250ml) 6.35, Bottle 18.95

Soft Drinks

Pepsi Max, Diet Pepsi, Lemonade *Half 1.60, Pint 3.00*

Fentimans *Dandelion & Burdock, Rose Lemonade, Ginger Beer* 3.25

Appletiser 2.75

Frobisher Fruit Juices 2.50

J2O Juice 2.75

Ballygowan Mineral Water 2.25

A large range of spirits is available.

Please ask to see our speciality wine list and for information on guest ales.