

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

Starters

Leek & Potato Soup with Rarebit Soldiers *(Vg) / (V)* 6.00

Prawn Cocktail & Treacle Soda Bread 7.00

Gala Pie & Picalilli 7.50

Maple Bacon Caesar Salad 7.00

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

Yorkshire Asparagus & Hollandaise Sauce *(V)* 7.00

White Lion Classics

Steak & Ale Pie, Chips, Mushy Peas & Gravy 15.00

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

Beer Battered Fish & Chips, Mushy Peas & Tartare 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)*

8oz Sirloin Steak, Peppercorn Sauce & Chips 21.00

Chicken Kiev, Jersey Royals & Hispi Cabbage 15.00

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

Sides

Chips 3.00

Curry Sauce 1.50

Gravy 1.50

Green Salad 3.00

Buttered Jersey Royals 3.00

Creamed Kale 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, Chutney & Rye 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.

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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
Brewdog Punk IPA 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.