

Starter Plates

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

*Potted Brown Shrimp £7.00
Cucumber Pickle, Dill Crackers*

*Pig Cheek & Crab Apple Terrine (GFa) £6.50
Homemade Brioche, Tarragon Mayonnaise*

*Black Pudding Scotch Egg £7.00
Nduja Aioli, Celeriac Remoulade*

*Pomegranate Cured Salmon (GF) £7.00
Pickled Candied Beetroot & Radish, Molasses, Crème Fraiche*

*Trio of Jerusalem Artichoke (Vg) (GF) £6.50
Puréed, Roasted & Crisps with Scorched Endive & Pine Nuts*

Small Plates

Introducing our all-new small plates menu! We recommend around three plates per person for a 'mains style' meal or enjoy them as part of your starters, nibbles or bar snacks. Great to share!

*Home-Baked Focaccia (Vg) £3.50
Balsamic, Olive Oil*

*Halkidiki & Kalamata Olives (Vg) (GF) £4.00
Marinated in Chilli, Garlic & Lemon*

*Homemade Lamb Koftas (GF) £7.00
With Chilli & Garlic Arrabiatta Sauce & Parmesan*

*Beetroot Hummus & Homemade Falafel (Vg) (GF) £5.00
With Fresh Parsley Salad*

*Sundried Tomato, Feta & Basil Croquettes (V) £6.00
With Tzatziki Dipping Sauce*

*Fried Halloumi & Sticky Pomegranate Molasses (V) £6.00
With Sesame & Leaf*



White Lion Classics

*Our Famous Steak & Timothy Taylors Ale Pie £15
With Chips, House Stock Gravy & Mushy Peas*

*Classic Three Cheese & Onion Pie (V) £15
With Chips, House Stock Gravy & Mushy Peas*

*Beer Battered Haddock & Chips £13
With Homemade Tartare, Mushy Peas & Lemon*

*White Lion Crispy Chicken 'Ranch' Salad £12.00
Streaky Bacon, Old Winchester, Cornichons, Croutons, Cherry Tomato*

*Bulgar Wheat & Pomegranate Tabbouleh Salad (V) (VGa) £12.00
Feta, Croutons, Mixed Leaf, Lemon Dressing*



Seasonal Main Courses

*Seasonal Cannon of Lamb (GFa) £19
Pressed Potato Pave, Lamb's Liver Bon Bon, Shallot Purée,
Minted Crushed Peas, Red Wine & Rosemary Sauce*

*Braised Brisket & Dripping Hash Brown £18
Shishito Peppers, Home-Smoked Bacon, Bone Marrow Aioli, Beef Glaze*

*Pan Fried Fjord Trout £17
Celeriac & Pancetta Gratin, Brown Shrimp & Butter Sauce*

*Beetroot & Sauvignon Risotto (V) (GF) £14
With Pea & Mint, Old Winchester, Topped with Pistachio Crumb*

*Red Lentil, Butter Bean & Tomato Hot Pot (Vg) (GF) £14
Roasted Fennel & Parsley Gremolata*

Steak & Grill

8oz Flat Iron Topped with Chimmichurri (GFa) £19
Beef Dripping Confit Mushroom & Vine Tomato,
Ale Battered Onion Rings, House Fries

8oz Fillet Steak (GFa) £26
Beef Dripping Confit Mushroom & Vine Tomato,
Ale Battered Onion Rings, Peppercorn Sauce, House Fries

20oz Tomahawk Steak (GFa) £55
Beef Dripping Confit Mushroom & Vine Tomato, Ale Battered Onion Rings,
Leaf Salad, Peppercorn Sauce & House Fries (No Cooking Over Medium)
(Ideal for Two Persons)



Gourmet Burgers

8oz Classic Steak Burger (GFa) £13
Locally Sourced, Homemade Rump Mince Patty,
On Toasted Brioche with Homemade Garlic Aioli & House Fries

Homemade Vegetable Burger (GFa) (V) (Vga) £12
Mixed Vegetable Patty, On Toasted Brioche with
Homemade Garlic Aioli & House Fries

Cajun Chicken Burger (GFa) £13
Pan Seared Marinated Chicken Fillet, On Toasted Brioche
with Homemade Garlic Aioli & House Fries

- Double Up With An Extra Patty / Chicken Breast For £3
- All our Gourmet Burgers are served with Beef Tomato,
Gem Lettuce & Sliced Gherkins

Additional Toppings £1.50 Each
Mature Cheddar, Smoked Streaky Bacon, Black Pudding, Halloumi,
Hash Brown, Ale Battered Onion Rings, Red Onion Marmalade, Frickles

Side Orders

Fried New Potatoes, Butter & Chive (GF)(M)(Vga) £3.00

Braised Red Cabbage (GF)(Vg) £3.00

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

Homemade Stock Gravy (GF)(Va) £1.50

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

Bowl of Chips £3.00

Bowl of Fries (M)(GFa)(Vga) £3.00

Pot of Homemade Curry Sauce (M) £1.50



(M) = 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

*Our Classic Sticky Toffee Pudding (GFa) (V) £6.50
Homemade Honeycomb Ice Cream & Brandy Snap Basket*

*Daily Special Cheesecake (V) £6.00
Ask Your Server or See Our Specials Board*

*Chocolate & Hazelnut Tart (V) £6.50
With Praline & Milk Ice Cream*

*Lemon Posset & Blueberry Jelly (V) £6.00
Zested White Chocolate & French Shortbread*

*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*

