

## 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*

*Moroccan Homemade Falafel (Vg) (GF) £6.00*

*Pickled Cabbage, Apple Slaw*

*Warm Chicken Caesar Croquettes £6.50*

*Radicchio, Caesar Sauce*

*Salted Sweetcorn Fritters (V) £6.00*

*Minted Yoghurt, Coriander Salsa, Pomegranate*

*Fried Jersey Royals (V) (GF) £6.00*

*Chilli & Garlic Arrabiatta, Garlic Aioli*

*Smoked Cod Roe Taramasalata £6.00*

*Toasted Home-Baked Focaccia*

## Starter Plates

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

*Prawn & Langoustine Bisque (GF) £8.00*  
*King Prawns in Homemade Bisque, Crème Fraiche, Fennel*

*Homemade Rabbit & Guinness Pie £9*  
*Pea Purée, Game Jus*

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

*Whole Lombardy Burrata (V) (GF) £8.00*  
*Homemade Pinenut Pesto, Sundried Tomato, Lovage*

*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, Dukkha*



## 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, Cherry Tomatoes, Green Beans & Mixed 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 Halibut* £19.00  
*Grenobloise Sauce, Plourde Clams, Homemade Dill Oil*

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

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





## Steak & Grill

*8oz Flat Iron with Chimmichurri (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.*

