

Starters & Small Plates

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 Rosemary Focaccia (V) £5.00
Balsamic & Oils

Halkidiki & Kalamata Olives (Vg) (GF) £4.50
Marinated in Chilli, Garlic & Lemon

Salt & Pepper Calamari £6.50
Homemade Garlic Aioli

Brie & Cranberry Croquettes (V) £6.50
Creamy Brie Fondue

Homemade Apricot & Sausage Roll £6.50
Homemade Yorkshire Relish

Black Pudding & Chestnut Scotch Egg £7.00
Smoked Maldon & Homemade Piccalilli

Sweetcorn & Cumin Spiced Fritter (Vg) (GF) £6.00
Tahini Sauce, Coriander Salsa, Pomegranate

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

Potted Whitby Crab (GFa) £7.00
Toasted Home-Baked Rosemary Focaccia, Pickled Cucumber

White Lion Classics

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

Three Cheese, Onion & Maris Piper 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) £15.50
*Grilled Chicken, Home Cured Bacon, Anchovies, Yorkshire Parmesan,
Gem Lettuce, Croutons (Vegetarian Available on Request)*

Seasonal Main Courses

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

Chicken Supreme £19.00
Boulangere Potatoes, Bourgeon Sauce, Stock Pot Carrots

Seafood Saffron Risotto with Seared Sea Trout £19.00
Topped with Old Winchester Parmesan

Sumac Roasted Cauliflower (V) (GF) £15.00
Chickpea Puree, Roast Dukkha, Tahini Sauce, Dressed Leaf



Steak & Grill

8oz Flat Iron with Chimichurri (GFa) £21.00

*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) £62.00

*Beef Dripping Confit Mushroom & Vine Tomato, Ale Battered Onion Rings,
Leaf Salad, Peppercorn Sauce, House Fries (Ideally No Cooking Over Medium)
(Perfect for Two Persons)*

Gourmet Burgers

8oz Classic Steak Burger (GFa) £15.00

*Locally Sourced, Homemade Rump Mince Patty,
Toasted Brioche, Homemade Garlic Aioli, House Fries*

Homemade Vegetable Burger (GFa) (V) (Vga) £13.50

*Mixed Vegetable Patty, Toasted Brioche,
Homemade Garlic Aioli, House Fries*

Cajun Chicken Burger (GFa) £15.00

*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

Fried New Potatoes, Butter & Chive (GF)(V)(Vga) £4.50

Sprouts, Hazelnut & Smoked Maldon (GF)(VGa) £4.50

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) £2.00



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

Apple & Blackberry Crumble (V) £6.50
Homemade Vanilla Ice Cream

Chocolate & Pecan Tart (V) £6.50
Homemade Salted Caramel Ice Cream

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.

