Starter Plates

Homemade Soup of the Day (Vg) (GFa) £5.50 With Home-Baked Focaccia

Whipped Hot Smoked Salmon (GFa) £6.50 Pickled Cucumber, Crème Fraiche, Salmon Roe & Lilliput Capers on Toast

Chicken Liver & Brandy Parfait £6.50 Caramelised Red Onion Jam, Crispy Chicken Skin & Focaccia

Black Pudding Scotch Egg & Nduja Puree £6.00 Homemade Piccalilli & Watercress

Goats Cheese & Pomegranate Salad (V) (GF) £6.50 With Caramelised Fig & Candied Walnuts

Heritage Beetroot & Pistachio Crumb (Vg) (GF) £6.00 Pickled Carrot, Beet Puree, Pistachio Butter & Dill

Bar Snacks & Nibbles

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

Marinated Olives in Lemon, Chilli & Garlic (Vg) £3.50

Hummus & Home-Baked Focaccia (Vg) £3.50

Cauliflower Cheese Croquettes, Sour Cream & Chive Dip (V) £5.50

Fried Halloumi, Rhubarb & Chilli Compote (V) £4.50

Falafel, Hummus & Parsley Salad (Vg) £4.50

White Lion Classics

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

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

Beer Battered Haddock & Chips £13
With Homemade Tartare, Mushy Peas & Lemon
- Add Homemade Curry Sauce for £1



Seasonal Main Courses

Local Lamb Rump & Red Wine Jus £18
With Herb Croquette, Parsnip Puree, Pickled Hispi Cabbage

Confit Duck Leg & Toulouse Sausage Cassoulet £17 With Homemade Garlic Aioli

Cod Loin & Chorizo £16
With Braised Leeks & Pomme Puree

Pearl Barley & Spelt Risotto (Vg) £12 Roasted Butternut Squash & Herb Crumb

Roast Chicken Caesar Salad (GFa) £12 With Bacon, Anchovies, Croutons, Parmesan & House Caesar Dressing

Steak & Grill

10oz Local Ribeye (GFa) £20 Beef Dripping Confit Mushroom & Tomato, Beer Battered Onion Rings, Peppercorn Sauce & Fries

20oz Chateaubriand (GFa) £52
Beef Dripping Confit Mushroom & Tomato, Beer Battered Onion Rings,
Leaf Salad, Peppercorn Sauce & House Fries
(Ideal for Two Persons)
Gourmet Burgers

8oz Classic Steak Burger (GFa) £13 With House Relish & Shoestring Fries

Homemade Vegetable Burger (Vg) £12 With House Relish & Shoestring Fries

Cajun Chicken Burger (GFa) £13 Homemade Garlic Aioli & Shoestring Fries

Additional Toppings £1.50 Each
Melted Cheddar, Local Crispy Bacon, Goats Cheese, Black Pudding, Halloumi,
Frickles, Hash Brown, Nduja Puree, Beer Battered Onion Rings

Side Orders

Buttered New Potatoes (GF)(V)(Vga) £3.00 Braised Red Cabbage (GF)(V)(Vga) £3.00



Beer 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 £3.00

Bowl of Fries (V)(GFa)(Vga) £3.00

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

Our Classic Sticky Toffee Pudding (GF)(V) £5.50 With Homemade Vanilla Ice Cream

Daily Special Cheesecake (V) £5.50 Ask Your Server or See Our Specials Board

Chocolate Orange Tart (V) £5.50 With Crème Fraiche

Crème Brulee (V) £5.50 With Homemade Cardamom Shortbread

White Lion Cheeseboard (GFa) (V) £9
Three Local Cheese, Homemade Rye Crackers & Date Chutney

Selection of Homemade Ice Cream (GF) (V) £1.50 Each Choose Between The Following Flavours;

Vanilla, Salted Chocolate or Strawberry,
Plus Daily Homemade Special Ice Creams
Including a Vegan Friendly Option Available
Please Ask Your Server For Today's Options