

The
Lion
Leintwardine

Nibbles

Homemade breads & oil ~ £3

Grilled mini chorizos ~ £5

Feta cheese stuffed bell peppers ~ £4

Spanish marinated olives ~ £4

Harissa spiced sausage rolls ~ £6

Salt & pepper squid ~ garlic aioli ~ £5

Starters

Pan fried lambs liver ~ Madeira jus ~ tarragon potato croquettes ~ crispy pancetta ~ £6

Soup of the day ~ £5

Smoked chicken salad ~ braised baby fennel ~ orange ~ mustard & maple dressing ~ £7

Cray fish, prawn & ginger fish cake ~ watercress sauce ~ jersey royal & wild garlic salad ~ £9

Local asparagus ~ poached Lingen egg ~ hollandaise ~ lane cottage salad ~ £7

Lighter Bites

Ploughman's picnic basket ~ harissa sausage roll ~ Shropshire blue ~ piccalilli ~ breads ~ pickled baby onions ~ pastrami ~ olives ~ £13

Pan fried bubble & squeak ~ soft poached Lingen egg ~ £10

Boston baked beans on toast ~ Emmental cheese gratin ~ Worcester sauce ~ £8

"Moules à la Provençale" ~ Cornish mussels ~ garlic ~ tomato bisque ~ garlic focaccia ~ £8/£14

Baked camembert ~ roasted garlic ~ mixed breads (ideal for sharing) ~ £10

Main courses

Slow braised lamb shoulder ~ boulangerie potatoes ~ minted stock jus ~ asparagus & pea sauté ~ £17

Cotswold rainbow trout ~ charred mixed vegetables ~ confit tomato cous cous ~ rocket & sorrel pesto ~ £18

Herefordshire pork belly ~ Mortimer's cider gravy ~ apple ~ Jersey royal potatoes ~ baby spinach ~ £16

Open puy lentil lasagne ~ goats cheese sauce ~ gremolata ~ lane cottage salad ~ garlic bread ~ £14

8oz "Wenlock edge" ribeye £19 **or** 8oz Hereford fillet ~£24 ~ roasted tomatoes ~ silver skin onions ~ sautéed wild mushrooms ~ triple cooked chips (add a peppercorn or a Shropshire blue cheese sauce for £2)

Ludlow Gold beer battered fillet of hake ~ crushed peas ~ triple cooked chips ~ tartare crème fraîche ~ £13

Sides ~ £3

Mixed greens

Triple cooked chips

French fries

New potatoes

Mash potato

Lane Cottage salad

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Desserts

Baked chocolate tart ~ peanut butter ice cream ~ £8

Summer fruit pudding ~ peppered clotted cream ~ £7

Key lime tart ~ gin & tonic sorbet ~£6

Rhubarb trifle ~ pistachio tuille ~ £6

Selection of homemade ice creams ~ please ask your server for today's selection ~ £5

Local border cheeses ~ apple & pear chutney ~ water biscuits ~ £10

Dessert Wine

	70ml	50cl Bottle
47 Muscat de Rivesaltes, Domaine de Fenouillet (50cl)	£4.50	£26.95
48 Royal Tokaji Late Harvest, Hungary (50cl)	£5.90	£27.95
49 Chateau du Levant , Sauternes (37.5cl)	£5.45	
£30.45		

Port

	50ml	125ml	750ml Bottle
56 Warres, Douro Portugal	£2.50	£5.45	£25.95
57 Warres LBV 2009, Douro Portugal			£30.95
58 Warres Cavadinha Vintage 1998, Douro Portugal			£62.95

Illy Coffee

Espresso – A “Short” intense shot of coffee	£2.40
Cappuccino – A combination of espresso with steamed and frothed milk	£2.80
Café Latte - A milder blend of coffee, steamed milk cap	£2.80
Macchiato – An espresso with a drop of frothed milk	£2.50
Americano – a “Longer” style black coffee made with espresso and water	£2.60
Mocha – Single espresso with a dash of chocolate powder and frothed milk	£2.90
Hot Chocolate – rich and creamy hot chocolate	£3.00
Add Cream and marshmallows	£1.00
Liquor coffee – Your chosen liquor with coffee, topped with cream	£5.00

Twinings Teas & infusions

Traditional English, Earl grey, camomile, green, mint, lemon & ginger & raspberry tea. £2.50

Dammann Freres Teas & infusions

Earl grey, a'la menthe, Yunnan, coquelicot gourmand, Darjeeling, breakfast and lapsang souchong. £2.60

Cognac

	50ml
64 Landy VS	£5.65
65 Landy VSOP	£6.65
66 Landy XO	£12.65

Armagnac

62 Baron De Sigognac 10 years old	£5.60
63 Baron De Sigognac 20 years old	£9.25

Calvados

67 Daron Fine Calvados	£5.45
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The Lion at Leintwardine proudly supports the following local suppliers

Lamb ~ Heartsease Farm, Knighton ~ 01547 530220

Our very own home grown lamb.

Eggs ~New House Farm~ Kinsham

Steve & Maggs Chilman farm their free-range eggs on the South facing slopes above Kinsham at New House Farm, with Steve's parents Brian & Myra. Eggs are delivered from farm to The Lion within hours of lay. Freshness and happy hens are the secret to the eggs' exceptional colour and taste.

Butcher ~ Herefordshire meats ~ 01432 263264

Ribeye steaks ~ Wenlock edge farm ~ Longville in the dale ~ 01694 771893

Fruit & vegetables ~ Rowlands & Co ~ Shrewsbury ~ 01743 462244

Established in 1894 this family run business supplies traders throughout Shropshire - building a reputation for quality and reliability for over a hundred years.

Salad leaves & vegetables ~ Lane Cottage Produce ~ Deerfold, Wigmore

Richard and Mandy Sidgwick started Lane Cottage Produce in April 2011 from their smallholding in Deerfold - just 3 miles from The Lion. Their land has never had any artificial fertilisers and pesticides on it and so they continue to grow in this way. They grow a wide variety of unusual salad leaves and vegetables and supply many local shops and restaurants

Fresh fish & sea food ~ New Wave ~ Fairford Gloucestershire ~ 01285 715160

Specialist produce~ Vin Sullivan ~Abergavenny ~ 01495 792792

Finest quality Foods since 1960 in the food famous town of Abergavenny

Smoked fish ~ Lay & Robson ~ Wormbridge ~ 01981 570739

Traditional smoked fish from a premium supplier based in Wormbridge, just south of Hereford.

Ale ~ Wye Valley Brewery ~ Hereford ~ 01885 490505

A Herefordshire family business dedicated to brewing the best cask conditioned beer possible using only the finest raw materials sourced locally wherever possible.

Ale ~ Ludlow Brewing Company ~ Ludlow ~ 01584 873 291

The magic Ludlow Brewing Company, an award winning Ludlow brewery based in Shropshire and the Marches an area fast becoming one of the leading brewing regions in the UK.

Fine wines ~ John Villar Wines ~ Wigmore ~ 01568 770191

Based just down the road from the Lion at Wigmore, an independent wine merchant supplying exceptional wines from dedicated, passionate producers.

Mineral Water ~ Radnor Hills ~ Knighton ~ 01547 530220

Clear natural mineral water drawn from an aquifer deep below the Watkin's farm at Heartsease, Knighton – we know it is the best!

Out and about Poultry ~ Lingen ~ 01544 267 652

We are a small family run business supplying Bronze turkeys and Norfolk geese for Christmas. All our birds are reared and prepared on our holding in Lingen to the highest welfare standards, as we believe happy birds make tasty birds. As Christmas draws near, and their countryside rambles have to come to an end, our birds are dealt with on site in a stress free environment. They are then feathered by hand and game hung for up to ten days before being prepared and packaged. All our birds are ready for collection from the farm gate on the 23rd-24th December.

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Food allergies & intolerances

All our food is cooked freshly on site by a team of passionate chefs, the dishes may therefore include hidden ingredients that may not be mentioned on the menu description. We will always endeavour to create dishes to suit the diet of an individual with allergies and intolerances, please inform us if you have any concerns.

Please advise us if you are allergic to any of the following ingredients

- Cereals containing gluten
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts
- Celery (& celeriac)
- Mustard
- Sesame
- Sulphur dioxide
- Lupin
- Molluscs

Please be aware that in our kitchen these products are commonly used and therefore whilst a vigilant effort is made to accommodate your diet, we can not 100% guarantee traces will not be present in our dishes.

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