

The
Lion
Leintwardine

Nibbles

Homemade breads & oil ~ £3

Grilled mini chorizos ~ £5

Feta cheese stuffed bell peppers ~ £4

Spanish marinated olives ~ £4

Lemon & herb crumbed hake goujons ~ £5

Pork, sage & cranberry sausage rolls ~ £6

Starters

Soup of the day ~ warm home-made breads ~ £5

Bourbon glazed pork belly ~ spiced carrot and celeriac slaw ~ £7

Beetroot and goats cheese terrine ~ pickled walnuts ~ mini focaccia loaf ~ £6

Confit duck leg ~ nutmeg scented orange segments ~ baby gem salad ~ £8

Potted Cornish crab and shrimp ~ dill brioche toast ~ £9

Lion Favourites

8oz Hereford beef burger ~ streaky bacon ~ mature cheddar cheese ~ toasted brioche bun ~ coleslaw ~ £11

Baked honey & mustard ham (served cold) ~ poached eggs ~ triple cooked chips ~ £13

The Lion fish pie ~ salmon ~ cod ~ crayfish ~ hake ~ smoked cheese mash top ~ greens ~ £13

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

Main courses

10 Hour braised beef brisket ~ glazed carrots ~ celeriac ~ horseradish dumpling ~ rich cooking jus ~ £15

Coq au vin ~ braised red cabbage ~ thyme mashed potato ~ £15

Seared tuna steak ~ wilted spinach ~ chorizo & butter bean cassoulet ~ £18

Mushroom and camembert wellington ~ honey roast parsnips ~ forestier potatoes ~ tarragon jus ~ £15

Pan fried breast of Gressingham duck ~ roasted celeriac ~ beetroot boulangere ~ cassis jus ~ £18

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

Lane Cottage salad

Desserts

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Chocolate roulade baked Alaska ~ Italian meringue ~ white chocolate sauce ~ £7

Brampton Bryan W.I. Christmas pudding ~ brandy sauce ~ £6

Toffee apple tart ~ crème anglais ~ £6

St Clements posset ~ starry cinnamon shortbread ~ £6

Local border cheeses ~ fig and cranberry chutney ~ water biscuits ~ £10

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

Dessert Wine

	75ml	50cl Bottle
47 Muscat de Rivesaltes, Domaine de Fenouillet (50cl)	£5.00	£27.95
48 Chateau du Levant, Sauternes (37.5cl)	£6.45	
£28.95		
49 Royal Tokaji Late Harvest, Hungary (50cl)	£6.95	£31.00

Port

	50ml	125ml	750ml Bottle
56 Warres, Douro Portugal	£2.50	£5.45	£26.95
57 Warres LBV 2009, Douro Portugal			£31.95
58 Warres Cavadinha Vintage 1998, Douro Portugal			£63.95

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

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
68 Daron XO Extra Calvados	£8.45

The Lion at Leintwardine proudly supports the following local suppliers

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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.

Ale ~ Hobsons Brewery ~ 01299 270 837

Established in 1993 by the Davis family, Hobsons Brewery is now a leading craft brewer in Shropshire and one of the most sustainable breweries 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 and soft drink ~ 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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