

The Lion

Leintwardine

Nibbles

Selection of home made breads ~ balsamic reduction ~ £7 ^(gf)

Baked camembert ~ home made breads ~ roasted figs ~ rosemary ~ confit garlic ~ £18 ^(gf)

Marinated mixed pitted olives ~ £6 ^(gf)

Baked Spanish chorizo ~ £7 ^(gf)

Venison & fig sausage rolls ~ fig chutney ~ £9

Starters

Soup of the day ~ warm home made bread ~ £7 ^(gf)

Slow confit duck leg ~ butterbean & chorizo cassoulet ~ £13 ^(gf)

Locally smoked salmon ~ horseradish & beetroot slaw ~ rich dill oil ~ £12 ^(gf)

Waldorf bruschetta ~ walnuts ~ apple ~ Shropshire blue ~ celery ~ grilled ciabatta ~ £11 ^(gf)

Lion Favourites

Homemade 8oz beef burger ~ streaky bacon ~ cheese ~ sun blushed tomato relish ~ fries ~ brioche bun ~ £15 ^(gf)

Grilled halloumi burger ~ sweet chilli relish ~ fries ~ brioche bun ~ Lane Cottage salad ~ £14 ^(gf)

Beer battered hake fillet ~ chunky hand cut chips ~ minted crushed peas ~ tartar crème fraiche ~ £16 ^(gf)

The Lion Fish pie ~ mixed white fish ~ prawns ~ crayfish ~ creamy leek sauce ~ smoked cheese mashed potato top ~ £19 ^(gf)

Sides £4 ~ Sauces £2 ^(gf)

New potatoes ~ Triple cooked chips ~ Fries ~ Greens ~ Lane cottage salad ~ Pepper corn sauce ~ Blue cheese sauce ~ Garlic bread

Mains

Rich cottage pie ~ Slow braised shin of beef ~ root vegetable mash top ~ rich red wine gravy ~ braised red cabbage ~ £22 ^(gf)

Chicken, ham & leek pie ~ individual shortcrust pastry pie ~ dauphinoise potatoes ~ creamy mustard gravy ~ greens ~ £21

Forest mushroom & chestnut stroganoff ~ tarragon scented wild rice ~ £19 ^(gf)

Pan fried fillet of sea bream ~ bacon & spring onion mash ~ brown shrimp velouté ~ £22 ^(gf)

8oz Celtic Pride fillet steak ~ grilled tomato ~ sautéed baby onions ~ wild mushrooms ~ chunky chips ~ £32 ^(gf)

10oz Celtic Pride rump steak ~ grilled tomato ~ sautéed baby onions ~ wild mushrooms ~ chunky chips ~ £26 ^(gf)

Sandwiches & Salads

All sandwiches served open with coleslaw & fries

New York deli ~ pastrami ~ Emmenthal cheese ~ gherkins ~ mustard mayo ~ £12 ^(gf)

5oz Celtic Pride rump steak ~ roast baby onions ~ wild mushrooms ~ parmesan ~ £13 ^(gf)

Smoked salmon ~ Dill aioli ~ £12 ^(gf)

Shropshire blue rarebit ~ grilled apple ~ £11 ^(gf)

Coronation chicken ~ £12 ^(gf)

Desserts

Toffee apple pudding ~ ginger toffee sauce ~ vanilla ice cream ~ £9

Dark chocolate torte ~ biscuit base ~ blackberry & cassis jam ~ £9

Autumn berry & white chocolate cheese cake ~ raspberry ripple ice cream ~ £9

Local cheese selection ~ water biscuits ~ onion chutney ~ £15 ^(gf)

Affogato ~ biscotti biscuit ~ £6

Selection of locally made Ice creams ~ please ask your server for today's flavours ~ £2 per scoop ^(gf)

*We are more than happy to cater for any food allergy or intolerance please speak to a member of staff and state when ordering.

*(gf) indicates dishes can be adapted to be gluten free, please inform us if you require the gluten free option

