GFO 11.95

THE BLUE LION'S

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V Toasted Garlic Bread		4.95
V Toasted Garlic Bread with Cheese		5.50
VE Harissa Hummus, House Olives, Toasted House Breads with Lemon Oil & Balsamic	GFO	9.50
STARTERS		
Vo Soup of the Day, Crusty Bread	GFO	5.95
V Sautéed Mushroom Casserole in a Creamy Garlic & Stilton Sauce, Ciabatta Dipping Bread	GFO	7.50
VE Moroccan Cauliflower Bites, Spicy Mayonnaise With Lime & Coconut Dip	GFO	7.50
BBQ Pulled Beef Nachos, Topped with Cheese, Guacamole & Sour Cream	GFO	9.25
Golden Beer Battered King Prawns, Sweet Chili Dipping Sauce	GFO	9.50

CLASSIC MAINS

Rosemary Infused Camembert, House Breads & Red Onion Confit

Slow Roasted Belly Pork, Black Pudding Mash, Pan Seared Greens & Baby Apple	GFO 18.95
Homemade Chicken Tikka Masala, Served with Rice, Naan Bread & Poppadom	GFO 16.95
Roasted Ham, 2 Free Range Eggs, Garden Peas & Hand Cut Chips	GFO 14.95
Creamy Chicken Carbonara, Topped with Parmesan & Toasted Garlic Bread	17.95
Steak & Ale Pie, Served With Vegetables & Choice Of Mash Or Chips	16.95
Beer Battered Cod Fillet, Hand Cut Chips, Mushy Peas, Tartar Sauce, Bread & Butte	GFO 17.50

FROM THE GRILL

10oz Sirloin Steak, Garlic & Herb Butter, Roasted Tomato, Mushrooms, Onion Rings & Hand Cut Chips	GFO	27.50
10oz Gammon, With Melted Cheese, Egg & Pineapple, Served with Roasted Tomato, Peas & Hand Cut Chips	GFO	16.95
8oz Rump Steak Frites, Melted Garlic & Herb Butter, House Salad, Creamy Peppercorn Sauce	GFO	20.95
Mixed Grill, Served with Lamb Rump, 2 Sausages, Gammon, Pork, Rump Steak, Black Pudding,		
Mushroom, Tomato, Egg, Onion Rings and Hand Cut Chips	GFO	31.95

BURGERS ALL SERVED WITH SKIN ON FRIES, SALAD, GHERKIN, COLESLAW & ONION RINGS

8oz Steak Burger Topped With Streaky Bacon & Melted Cheddar	16.95
Salt & Pepper Crispy Buttermilk Chicken Burger, Topped with Pepper & Fresh Chilies	17.50

UPGRADE

Sweet Potato Fries 3 Cheesy Masala Fries 4 Truffle & Parmesan Fries 4 ADD A 'Steak Sauce'... Peppercorn, Dianne, or Stilton 3.50

8.95

THE BLUE LION'S

VEGETARIAN & VEGAN

VEo Mushroom & Jackfruit Stroganoff, Garlic Rice with Pan Seared Broccoli, Sprouts & Fresh Chilies **GFO** 15.95 VE Sweet Potato, Chickpea, Spinach Masala Curry, Served with Rice Naan Bread & Poppadum **GFO** 15.75 Grilled Goats Cheese Salad with Olives, Balsamic Dressing & Red Onion Chutney **GFO** 14.50 Add Rump Steak 6.5 Add Halloumi 4 Add Chicken 4.5

SANDWICHES GFO

AVAILABLE UNTIL 5PM

ALL SERVED WITH SALAD & HOMEMADE COLESLAW. MADE FRESH ON A CHOICE OF CIABATTA, WRAP OR BLOOMER BREAD

Rump Steak, Melted Cheddar & Caramelised Onions

11.95

Turkey with Pork Stuffing, Cranberry, Gravy & a Pig in Blanket

9.50

Bacon & Melted Brie with Cranberry Sauce

Roasted Home Cooked Ham with Melted Cheddar Cheese

9.50

V Pan Fried Mexican Vegetables in a Tomato Base with Goats Cheese Topping

SIDES

Hand Cut Chips	4.45	Toasted Garlic Bread 4.95	With Cheese 5.50
Sweet Potato Fries	4.95	Dressed House Salad	3.50
Cheesy Chips	4.95	Mini Caeser Salad	4.00
Truffle & Parmesan Fries	6.50	Seasonal Vegetables	3.95
Skin on Fries	4.45	Homemade Onion Rings	4.75
Pigs in Blankets	5.50	Grilled Halloumi	4.25
Masala Style Skin on Fries with Melted	Cheddar & Gar	lic Aioli	6.50

DESSERTS ALL 8.50

Warm Chocolate Fudge Cake, Vanilla Ice Cream GFO

Crumble of the Day, Served with a Choice of Custard, Vanilla Ice Cream or Cream

(VEo) Chocolate & Orange Tart, Served with Vanilla Ice Cream GFO

Sugared Waffle with Maple Syrup, Vanilla Ice Cream & Chocolate Sauce

Lemon Meringue, Mango Coulis & Vanilla Ice Cream GFO

3 Scoops of Vanilla Ice Cream GFO 5.50

Cheeseboard with Local Cheeses, Served with Red Onion Chutney and Seasonal Accompaniments 12.95

GFO - GLUTEN FREE OPTION VEO - VEGAN OPTION V - VEGETARIAN VO- VEGETARIAN

PLEASE LET OUR STAFF KNOW OF ANY <u>ALLERGIES</u>, EVERYTHING WE MAKE IS FRESH AND 'MADE TO ORDER', SO YOU MAY EXPERIENCE A DELAY DURING BUSY PERIODS.

'GFO' GLUTEN FREE OPTION—PLEASE ASK STAFF FOR DETAILS