All salads are dressed with a honey and mustard dressing (unless otherwise requested)

Festive Menu 2026

Starters

Cajun Prawn Cocktail
Prawns with Cajun spiced Marie Rose sauce, salad garnish and white seeded bread.
£8.50
***Crustacia**

BBQ Rib & Chicken Tender Combo
Served with pot of homemade leek and blue cheese sauce and salad garnish £9.50
***Dairy, Soy**

Mushroom and Chestnut Tart
Served with tomato chutney and salad £8.50
***Nuts**

Lightly Spiced Parsnip Soup (Vegan)
Served with parsnip crisps and a warm crusty bread roll £7.50

Chicken Liver Paté
Served with toast, onion chutney and salad £8.00
***Dairy**

Please note our menu is totally **gluten free**. All other allergens are highlighted below each dish.
If you have specific dietary requirements, please let us know. We may be able to amend the dish accordingly.
(DF)=Dairy free, (VG)=Vegetarian, (Ve)=Vegan.

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Main Meals

Roast Turkey with all the Trimmings

Served with homemade GF and DF Yorkshire pudding, goose fat roasted potatoes, pigs in blankets, stuffing, mixed vegetables and a rich gravy. £25.00

Ribeye Steak

21-day matured Ribeye steak cooked to preference, served with chips, mushroom, tomato, peas and 2 onion rings. £25.50

Peppercorn Sauce £4

Blue Cheese £4.50

Garlic Butter £2.50

Honey Glazed Gammon Ham

Cooked gammon ham, served with two eggs and either chips or homemade bubble and squeak £15.50

The Festive Lion Burger

Prime beef patty served on a bed of shredded lettuce and sliced tomato in a wheat free brioche bun. Served with smoked back bacon, brie, pigs in blankets and a cranberry relish £17.00

Dairy

Steak, Stilton & Red Wine Short Crust Pie

Served with a rich meat gravy and vegetables, and a choice of mashed, new or roast potatoes or chips. £18.00

Dairy

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BBQ Rib & Chicken Tender Combo

Served with pot of BBQ sauce, chips and salad garnish £17.95

Dairy, Soy

Game Stew

Locally sourced game served in a rich sauce with creamy mashed potatoes 16.00

Dairy

Sausage and Mash

Three juicy pork sausages from our local butcher. Served with mash, garden peas and rich onion gravy £16.00

Vegan sausage and mash available. £14.95

Homemade Curry of the Week

Served with rice, poppadom & mango chutney £16.00

Vegetarian option available

Cod and Chips

Cod fillets in gluten free beer batter, fried until crisp and golden. Served with minted mushy peas or garden peas, chips and homemade tartare sauce. £17.45

Fish, Celery

Oven Roasted Salmon

Served with crushed new potatoes, tenderstem broccoli and a white wine, cream and chive sauce. £18.95

Egg, Dairy, Fish

Festive Vegan Stuffing Roast

Festive nut roast, served with roast potatoes and seasonal vegetables. Topped with rich vegetable gravy. £14.95

Celery

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Jacket Potato

Jacket potato filled with either *cheese, baked beans, mushrooms with stilton, or prawns with Marie Rose sauce. Served with a side salad. £11.95

***Dairy**

Omelette

Fluffy omelette with choice of Ham or cheese, served with chips, and choice of side salad or baked beans. £12.95

***Dairy**

Sides

Pigs in Blankets £5
Cauli Cheese £6
Loaded BBQ Pork Cajun Fries £9.50
Chips £4
Cheesy Chips £4.50
Small chips (side) £2.50
Skinny Fries £5
Sweet Potato Fries £4.95

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