

Milk bread, confit garlic butter £5 || Mixed olives **VG GF** £4.5
Charcuterie board, hummus, olives, sun blush tomatoes, parmesan, rocket £22
Baked camembert to share, red onion jam, flatbread £16.5



**THE
BLACK LION**

2 courses £35 | 3 courses £40

Small Plates

Parmesan & mustard fish cake, mushy peas, tartar sauce **GF**
Sage and apple scotch egg, caramelised onion puree
Salt baked beetroot, walnut pesto, raspberry vinaigrette **N V**
French onion soup, cheddar croute
Savoury crumpet, whipped garlic ricotta, spinach, balsamic tomato chutney **V**

Roast // Mains

Suffolk sirloin of beef (*served pink*) || Whiskey glazed pork loin, beer braised apple sauce ||
Roast chicken breast || Roasted root vegetable wellington
All served with yorkshire pudding, roast potatoes, red cabbage, winter greens, carrot, parsnip, beef gravy
Beer battered haddock, triple cooked chips, mushy peas, lemon, tartare sauce **DF**
Black tiger prawn linguine with brown shrimps, soft herbs chilli and garlic butter sauce
Lamb burger, apricot chutney, spiced fries
Heritage squash, creamed white beans, sage and cavolo nero **VG**

Sides £4.5

Roast carrots and parsnips /roast potatoes **GF** /skinny fries / cauliflower cheese £5 /
parmesan & truffle chips £5 / peppercorn Sauce £2.5

Desserts

Orange frangipane, almond tuile, blood orange compote **N**
Dark chocolate fondant, poached rhubarb, cocoa tuile, clotted cream ice cream
Sticky toffee pudding, rum 'n' raisin ice cream
Bramley apple crumble, vanilla ice cream **GF VGA**
Cheeses, black pepper cracker, quince jam, salted walnuts, grapes **N**
Saffron dairy' ice creams (£3 per scoop) **GFA VGA**
*Vanilla, Strawberry, Chocolate, Rum & Raisin, Espresso, Caramel, Clotted cream,
White chocolate, Creme fraiche*
House sorbets (£3 per scoop) **GF** *Blackberry, Blackcurrant, Raspberry*

After

Affogato **GFA** £6.5 - *Illy coffee, vanilla pod ice cream*
Petit fours £5 - *Pate de fruit/ White chocolate fudge/ Hazelnut macaron* **N**

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team