



THE
BLACK LION
LONG MELFORD

Flint Vineyards - Charmat Sparkling Rose 125ml £9.85 / Btl £45
Peach Spritz - Moose peach, Prosecco and White Grape & Apricot Soda £10

SNACKS

House Focaccia, served with confit garlic butter // miso butter £5

(Please ask a team member to find out which of our flavoured focaccias we have on today)

Mixed Olives £4.5

STARTERS

Cured Trout, pickled cucumber, radish and dill salad **GF** £10

Cauliflower Burnt Ends, dukkah crumb, dressed cauliflower leaves, black onion, chilli **GF VG N** £8.5

Roast Crevettes, baked with Garlic butter, chimichurri **GF DFA** £11

Parmesan and Mustard Fish Cake, lobster bisque, tabasco **GF** £9.5

Scotch Egg, maple, bacon and red onion jam £9

MAINS

Roast Suffolk Sirloin of Beef £22 // **Roast Chicken Breast** £20 // **Glazed Pork Loin**, apple puree £22

roast potatoes, parsnip & carrot, red cabbage, Yorkshire pudding

Roast Vegetable and Spinach Wellington, roast potatoes, parsnip & carrot, braised red cabbage **VG** £16.5

Pan Fried Hake "puttanesca" spaghetti, olive tapenade, caper butter £23

Nethergate beer Battered Haddock, triple cooked chips, pea salad, tartare sauce £18.50

Mushroom & Pesto Arancini, spinach cream, puffed rice **VG GF** £17

Braised Thetford Black Pork Cheek, red wine risotto, rocket, parsnip crisps **GFA** £21

SIDES £4.5

Roast carrots and parsnips / Skinny fries / Roast potatoes

Roast cauliflower cheese £5 / Peppercorn sauce **GF** £2.5

DESSERTS

Sticky Toffee Pudding, greek yoghurt, cider toffee sauce, apple crisp £9

Tiramisu, genoise sponge, mascarpone, coffee, coffee wafer £10

Coconut Creme brulee, blood orange sorbet, pistachios **VG N** £9

Baileys Chocolate Fondant, hazelnut crumb, double cream ice cream **NFA** £10

Baron Bigod, Binham Blue, Lincolnshire poacher, coppa, fig and honey jam, rosemary crackers,

smoked almonds, grapes £16.5

Saffron Dairy Ice Creams (£3 per scoop) **GF**

Vanilla, Strawberry, Chocolate, Rum and raisin, Salted caramel, Double cream, Mint choc chip, Espresso

House sorbets (£3 per scoop) **GF**

Blueberry, Blood orange

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | GFA Gluten Free Available

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

A discretionary service charge of 10% will be added to your bill