



**THE
BLACK LION**
LONG MELFORD

Garlic & herb focaccia, tomato pesto £4

Nocellara Olives VG £4.5

STARTERS

Celeriac Soup, *croutons, walnut* V £8

Parmesan & Mustard fish cake, *smoked haddock veloute* £9.5

Baked Squash, *burrata, crispy sage, pumpkin seed pesto* V £9/£15

Ham Hock Terrine, *apple & chicory salad, toasted focaccia* £9

Crispy Squid, *lemon aioli* £8.50

MAINS

Chicken Schnitzel, *celeriac & mustard remoulade, French fries* £19

Potato gnocchi, *grey oyster mushrooms, confit shallots* VG £17.5

Sea Bream Fillet, *onion tart, brown butter cauliflower and spinach* £22

Loomswood Farm Duck Breast, *parsnips, roast new potatoes, rainbow chard* £23

Spice rubbed 8oz Flat Iron Steak, *runner beans, shallot, hand cut chips, cafe de Paris hollandaise* £23

8oz Ribeye Steak, *runner beans, shallot, hand cut chips, cafe de Paris hollandaise* £28

Shallot Tarte Tatin, *crispy curly kale, pickled walnuts* £16.5

SIDES

Hispi cabbage & pickled shallots V GF £4.5 / *French fries* VG £4 / *Hand cut chips* VG £4

Honey roasted parsnips V GF £4 / *Roasted heritage carrots* VG GF £4

DESSERTS

Chocolate Mousse, *cocoa nib wafer, orange* GF £8.5

Sticky Toffee Pudding, *butterscotch sauce and rum & raisin ice cream* V £8.5

Vanilla Panna Cotta, *biscuit crumb, blackberry jam, blackberry sorbet* GF £8

Apple and Walnut Pavlova, *apple caramel, vanilla ice cream* V GF £8.5

Selection of East Anglian Cheese, *biscuits* V £11

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

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