



THE  
BLACK LION  
LONG MELFORD

## 2 Course Set Menu £28 | 3 Course Set £34

Garlic & herb focaccia, balsamic vinegar, olive oil  
Baked Camembert, red onion chutney, rosemary, garlic toast (for 2)  
Local Charcuterie, gherkins, olives, breads (for 2)  
Nocellara Olives VG

### STARTERS

**Roasted Butternut Squash Chilli & Coconut Soup**, walnut & pumpkin seed pesto VG GF N  
**Parmesan & Mustard Fish Cake**, chunky tartar sauce GF  
**Cured Chalk Stream Trout**, grapefruit, yoghurt, honey GF  
**Pork & Black Pudding Scotch Egg**, piccalilli

### MAINS

**Roast Hereford Beef Sirloin**, roasted potatoes, parsnip, carrot braised red cabbage, Yorkshire pudding  
**Roast Butternut Squash Wellington**, braised red cabbage, roasted potatoes, parsnip, carrot V  
**Roast Gloucester Old Spot Pork Belly**, roasted potatoes, parsnip, carrot, red cabbage, Yorkshire pudding  
**Roast Suffolk Chicken Breast**, roasted potatoes, parsnip, carrot braised red cabbage, Yorkshire pudding  
**Roast Hake**, Pakenham Watermill wholemeal gnocchi, black cabbage, chorizo provencale  
**Miso Glazed Cauliflower Steak**, banana shallot, spiced black rice, burnt onion puree VG GF  
**Fillet of Sea Bass**, artichoke & charred leek risotto, cauliflower puree GF

### SIDES

Spring Greens & pickled shallots V GF / Roasted carrots GF  
Roasted new potatoes VG GF / Cauliflower Cheese V

### DESSERTS

**Dark Chocolate Mousse**, orange, salted caramel ice cream GF  
**Bramley Apple & Cinnamon Crumble**, vanilla ice cream VG GF  
**Vanilla rice pudding**, gooseberry compote, puffed black rice, cider jelly GF  
**Sticky Toffee Pudding**, butterscotch sauce, rum & raisin ice cream  
**Vegan Chocolate Brownie**, honeycomb, berry compote, raspberry sorbet VG GF  
**Chef's selection of Cheese, chutney, biscuits**

Please let a team member know of any allergies or dietary requests  
A discretionary service charge of 10% will be added to your bill