



THE  
BLACK LION  
LONG MELFORD

## Lunch Club

2 COURSE £24

3 COURSE £30

Garlic & herb focaccia, balsamic vinegar & olive oil £4

Baked Camembert, red onion chutney, rosemary & garlic toast (for 2)

Local Charcuterie, gherkins, olives, breads (for 2)

Mixed Olives VG £4.5

### STARTERS

Avocado & Edamame Arancini, Spinach cream VG GF

Parmesan & Mustard Fish Cake, chunky tartar sauce GF

Suffolk Ham Hock Terrine, tarragon mayonnaise, radishes, pickles & focaccia GF

Old Spot Pork Scotch Egg, piccalilli

### MAINS

Miso Glazed Cauliflower Steak, banana shallot, spiced black rice, burnt onion puree VG GF

Suffolk Beef Burger, brioche bun, gherkin ketchup, bacon jam, fries

Suffolk Chicken Schnitzel, pea & wild garlic salad, parmesan, celeriac, skinny fries GF

Nethergate Beer Battered Haddock, hand cut chips, tartare sauce

### SIDES

Roasted carrots GF £4

Dirty posh chips, peppercorn, bearnaise & truffle oil £6 GF

Triple cooked chips VG GF £4.5 / Skinny fries VG GF £4.5

### DESSERTS

Salted Caramel Tart, rhubarb sorbet, brandy snap GF

Sticky Toffee Pudding, butterscotch sauce, rum & raisin ice cream

Raspberry Meringue, crème pâtissière, raspberry sorbet

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

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