



**THE
BLACK LION**
LONG MELFORD

Garlic & herb focaccia, balsamic vinegar & olive oil £4
Baked Camembert, red onion chutney, rosemary & garlic toast (for 2) £15
Local Charcuterie, gherkins, olives, breads (for 2) £16
Nocellara Olives VG £4.5

STARTERS

Celeriac Soup, granny smith apple VG GF £8
Parmesan & Mustard Fish Cake, chunky tartar sauce GF £9.5
Butternut Squash Salad, radicchio, pumpkin seed, walnuts GF VG £9
Cured Chalk Stream Trout, grapefruit, yoghurt, honey GF £10.50
Pork & Black Pudding Scotch Egg, piccalilli, toast GF £9

MAINS

Nethergate Beer battered Haddock, hand cut chips, chunky tartar sauce, leaf salad £16
Braised Ox Cheek Ragù, yellow polenta, parmesan, sage GF £22
Roast Hake, Pakenham Mill wholemeal potato gnocchi, black cabbage, chorizo provencale £22
10 oz Sirloin Steak, spinach, shallot, oyster mushrooms, red wine sauce, hand cut chips GF £26
Glazed Cauliflower Steak, miso, banana shallot, black rice, burnt onion puree GF VG £17.50
Pork Belly, shoulder croquette, vegan black pudding, bramley apple, jus GF £23
Fillet of Sea Bass, artichoke and charred leek risotto, cauliflower puree GF £23
Chicken Schnitzel, root vegetable slaw, French fries GF £19

SIDES

Winter cabbage & pickled shallots V GF £4.5 / Roasted carrots GF £4
Roasted new potatoes VG GF £4.5 / Hand cut chips VG GF £4.5

DESSERTS

Dark Chocolate Mousse, orange, salted caramel ice cream GF £8.5
Bramley Apple & Cinnamon Crumble, vanilla ice cream GF £8.5
Oat Milk Panna Cotta, poached pear, iced cider jelly, shortbread, apple sorbet VG GF £8
Sticky Toffee Pudding, butterscotch sauce, rum & raisin ice cream £8.5
Chef's selection of Cheese, chutney, biscuits £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