

BLACK LION

Starters

RED PEPPER, HORSERADISH & CAYENNE CRABCAKES
Served with sweet chilli & coriander

£6.45

CHICKPEA SHAWARMA & CAULIFLOWER BHAJI CROQUETTES
Served with sweet chilli & coriander

£7.25

WILD BOAR & PLUM PATE
Served with toasted ciabatta & piccalilli

£7.25

SOUP OF THE DAY VE
Served with ciabatta

£5.45

— ASK ONE OF OUR SERVERS FOR TODAYS SPECIAL —

Ciabattas

All served with fries & coleslaw.

FISH FINGER £8.95
Chunky cod goujons with lettuce & tartar sauce

BLT £8.45
Crispy back bacon with lettuce, fresh tomato and mayonnaise

AVOCADO, TOMATO & GRILLED HALLOUMI VE £8.95
Avocado served with fresh tomato, lettuce, grilled halloumi and sweet chilli sauce

CHICKEN CAESAR £9.25
Grilled chicken with Caesar, parmesan and lettuce

Nibbles

VEGETABLE PAKORAS GF VE £5.45
Served with mango chutney

CRISPY SALT & PEPPER SQUID £6.45
Served with chilli jam

PORK BELLY BITES GF £6.95
Served with Korean BBQ sauce

LEMON AND GARLIC PITTED OLIVES VE £6.45
Served with bread

Pub Classics

OUR FAVOURITES

MAC & CHEESE VE £12.00
Macaroni in a rich cheddar cheese sauce served with a dressed salad and garlic bread. Add belly pork for £3

CRISPY PORK BELLY GF £15.00
Served with mashed potato, tenderstem broccoli and gravy

SEAFOOD LINGUINE £15.00
Served with prawns, crabmeat & chorizo in a rich tomato, garlic sauce

FISH & CHIPS £14.00
Hand battered whole of a cod fillet served with chunky chips, mushy or garden peas & tartar sauce

CHICKEN TIKKA MASALA GF £14.00
Served with rice, poppadom & mango chutney. Add a naan for £2. Vegetarian option available VE

TRADITIONAL FISH PIE £16.00
With smoked haddock, salmon & prawns topped with cheddar & chive mash served with tenderstem broccoli

PAN FRIED SEABASS GF £16.00
With crushed potatoes in a tomato & diced chorizo sauce

BANGERS & MASH £12.00
Prime Cumberland pork sausage ring with creamy mash & lashings of onion gravy. Vegetarian option available VE

SMOKED PAPRIKA CAULIFLOWER STEAK GF VE £14.00
Served with roasted Mediterranean vegetables, toasted flatbread, smoky harissa houmous topped with black onion seeds, parsley & lemon oil

Salad Bowl

BUILD YOUR SALAD BOWL

Base bowl of quinoa, kale, brown rice, edamame beans & mixed leaves

CHOOSE FROM

Pork belly GF, pakora VE, chargrilled chicken or grilled halloumi VE

ADD A DRESSING

£14.00

Caesar / sour cream & chive / honey & mustard / Korean BBQ

ALL DAY, EVERYDAY

Sit back, relax, and enjoy our delicious selection of food and drinks.
From hearty pub classics to fresh, exciting flavours, we're here to make your visit unforgettable.

From the Grill

All our steaks are served with chunky chips, grilled tomato, mushrooms and garden peas.

28 DAY AGED 6oz BISTRO BEEF RUMP STEAK GF	£14.00
8oz FLAT IRON STEAK GF	£16.00
10oz GAMMON STEAK Served with 2 fried eggs	£18.00

SAUCES

PEPPERCORN	£2
BERNAISE	£2
GARLIC BUTTER	£2

Burgers

Our burgers are served in a toasted brioche bun with tomato, lettuce, red onion & burger sauce. With salted fries & coleslaw.

PLAIN JANE choose from either a traditional 6oz beef burger, a chicken fillet or a 1/4lb veg burger	£12.00	BBQ MELT Topped with bacon, cheese & smothered in hickory BBQ sauce	£14.00
CHEESE & BACON	£13.00	ULTIMATE Double the burger topped with bacon, cheese & an egg, then finished off with two onion rings	£18.00
PULLED PORKER Topped with pork belly & smothered in hickory BBQ sauce	£14.00		

DOUBLE UP
ONLY £3

EXTRAS
ONLY £1

BACON, CHEESE
OR AN EGG

Sides

FRIES GF VE	£4.00	HOMEMADE ONION RINGS V	£3.00	GARLIC CIABATTA & CHEESE V	£4.00
POSH FRIES GF Parmesan and truffle oil	£5.00	GARLIC CIABATTA V	£3.00	DRESSED MIXED SALAD GF VE	£4.00
CHUNKY CHIPS GF VE	£4.00	SPRING ONION & CHEESE MASH V	£4.00	BREAD & BUTTER V	£2.00

Desserts

CHOCOLATE BROWNIE V Served with vanilla ice cream and chocolate sauce	£5.95	LEMON MERINGUE TART V Served with raspberry coulis	£6.45	SELECTION OF ICE CREAMS GF V Vanilla, vegan vanilla VE , chocolate, strawberry & salted caramel	£5.95
ETON MESS SUNDAE V	£6.95	CHOCOLATE TORTE GF Served with vanilla ice cream	£6.95	SORBETS Mango sorbet or lemon sorbet	£5.95

ANY ALLERGIES?

Some of our preparation, cooking and serving methods could affect this including sharing of fryers. If you require more information, please ask your server. *All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.

Our kitchen contains known allergies so if you have an allergy please make our team aware and they can explain how we can prepare your food and can help you.

- V Vegetarian
- VE Vegan
- GF Gluten Free