

# The Lion

## Leintwardine

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### Nibbles

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Black pudding scotch egg ~ £9  
Baked camembert ~ home made breads ~ rosemary  
~ confit garlic ~ £18 (gf)  
Honey & five spice glazed pork belly bites ~ £7 (gf)  
Marinated mixed pitted olives ~ £6 (gf)  
Baked Spanish chorizo ~ £7 (gf)

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### Starters

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Soup of the day ~ warm home made bread ~ £7 (gf)  
Pan fried pigeon breast ~ butter bean & chorizo  
cassoulet ~ game chips ~ £11 (gf)  
Grilled mackerel fillet ~ fennel slaw ~ dill  
butter ~ £12 (gf)  
Creamy garlic & dolcelatte wild mushrooms ~  
rocket ~ ciabatta toast ~ £11 (gf)

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### Lion Favourites

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Homemade 8oz minted lamb burger ~ streaky  
bacon ~ tzatziki ~ fries ~ brioche bun ~ £15 (gf)  
Grilled halloumi burger ~ sweet chilly relish ~ fries  
~ brioche bun ~ Lane Cottage salad ~ £14 (gf)  
Beer battered hake fillet ~ chunky hand cut chips ~  
minted crushed peas ~ tartar crème fraiche ~ £16 (gf)  
Chicken Kiev ~ sweet potato dauphinoise ~ tender  
stem broccoli ~ pink peppercorn sauce ~ £22

#### **Sides £4 ~ Sauces £2** (gf)

New potatoes ~ Triple cooked chips ~ Fries ~  
Greens ~ Lane cottage salad ~ Pepper corn sauce ~  
Blue cheese sauce

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### Mains

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Slow braised pork belly ~ bacon & black pudding  
mash ~ smooth apple compote ~ calvados gravy ~ £21  
(gf)  
Pan fried fillet of sea bass ~ baby spinach & potato  
rosti ~ samphire ~ clam marinaire ~ £23 (gf)  
rosemary crusted rack of Welsh lamb ~ boulangère  
potatoes ~ cauliflower & black truffle puree ~ minted  
jus ~ £19 (gf)  
Goats cheese & creamy leek tart ~ artichoke puree ~  
saffron potatoes ~ £18  
8oz Herefordshire fillet steak ~ grilled tomato ~  
sautéed baby onions ~ wild mushrooms ~  
chunky chips ~ £32 (gf)  
10oz Herefordshire rump steak ~ grilled tomato ~  
sautéed baby onions ~ wild mushrooms ~ chunky  
chips ~ £26 (gf)

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### Sandwiches & Salads

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#### **All sandwiches served open with coleslaw & fries**

New York deli ~ pastrami ~ Emmenthal cheese ~ gherkins  
~ mustard mayo ~ £12  
5oz rump steak ~ roast baby onions ~ wild mushrooms ~  
parmesan ~ £13 (gf)  
Smoked salmon ~ chive cream cheese ~ £12 (gf)  
Perl wenn & cranberry ~ £10 (gf)  
Cajun chicken ~ Caesar dressing ~ parmesan ~ £12 (gf)

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### Desserts

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Hot chocolate fondant ~ white chocolate centre ~  
coffee ice cream ~ £9  
Pomegranate & lemon posset ~ Viennese biscuit ~ £9  
(gf)  
Rhubarb & pear crumble ~ vanilla anglaise ~ £9  
Affogato ~ biscotti biscuit ~ £6 (gf)  
Local cheese selection ~ water biscuits ~  
onion chutney ~ £15 (gf)  
Selection of home-made Ice cream ~ please ask your  
server for today's flavours ~ £2 per scoop

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\*We are more than happy to cater for any food allergy or intolerance please speak to a member of staff and state when ordering.

\*(gf) indicates dishes can be adapted to be gluten free, please inform us if you require the gluten free option