



Menu

Nibbles

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| Marinated Kalamata olives, sun-dried tomatoes & red pepper (ve, gf) 4.5 | Hummus & beetroot nigella seed crackers (ve) 4.5 | Prawn crackers, sweet chilli sauce (gf) 4.5 | House-made confit garlic & rosemary focaccia, olive oil & balsamic vinegar (ve) 4.5 |
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Starters

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| Butternut squash, chilli & coconut soup, confit garlic & rosemary focaccia (ve, gfo) | 7 |
| Sun dried tomato & mozzarella arancini, chilli & fennel tomato sauce, rocket and parmesan (v) | 9 |
| Beetroot-cured sea trout, citrus cream cheese, cucumber & caper salsa, grapes, pea shoots (gf) | 9 |
| Spiced lamb & feta kofta, sumac & pomegranate salad, mint yoghurt (gf) | 9.5 |
| Parma ham, red wine poached pear, rosary ash goats cheese, hazelnut crumb, rocket (gf) | 9 |

Mains

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| The Lion Burger: 6oz beef patty, cheese, lettuce, tomato, gherkin, burger sauce, house-made brioche bun. <i>Served with skin-on fries, salad & slaw (gfo)</i> | 19 |
| Pan-seared bream, lemon & spinach cream, pearl barley, herb veloute, crispy leeks | 21 |
| Garlic mushroom & halloumi burger, onion jam, lettuce, tomato, house-made brioche bun (v) <i>Served with skin-on fries, salad & slaw (gfo, v)</i> | 17 |
| Sumac courgettes, dill bulgar wheat, toasted seeds, mint yoghurt, dressed cucumber (ve) | 18 |
| Suffolk Blonde-battered haddock, skin-on fries, garden peas, house made tartare sauce | 19 |
| Slow cooked pork belly, toulouse sausage & smoked bacon white bean cassoulet, cavalo nero, soda bread. | 23 |

Sides

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| Skin-on-fries (v) | 4 |
| Parmesan & truffle skin-on fries (v) | 6 |
| Dressed mixed leaf salad (v,gf) | 4 |
| Seasonal vegetables (v) | 5 |

Upcoming Events at the Lion:

29th October: Wine Wednesday - Exploring Bordeaux
4th November: The Lion Talks to Mike Kean
6th November: Pub Quiz



Puddings

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| Orange marmalade & dark chocolate bread & butter pudding, real vanilla custard | 9 |
| Rich chocolate brownie, cherry compote, lemon & ginger ice cream | 9 |
| Ginger poached pear, honey whipped mascarpone, chocolate soil, chocolate ice cream (gf) | 9 |
| Rice pudding brulee, honey poached plums | 9 |
| East Anglian Cheeseboard (v) <i>Cheeses: smoked Norfolk dapple, binham blue, Served with crackers, grapes, & chutney (v)</i> | 12 |
| Suffolk Meadow Ice Cream (v, veo) <i>Choose from... vanilla, Belgian chocolate, mint choc chip, rum & raisin, mocha, raspberry (ve), lemon sorbet (ve), Honeycomb, salted caramel</i> | 3 per scoop |

A Little Tipple

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| Baby Guinness Baileys & Kahlua | 4 | Coffee <i>choose from: espresso, americano, cappuccino, latte, flat white, macchiato, mocha, milk hot chocolate, white hot chocolate</i> | 3.5 |
| Liqueur Coffee <i>Coffee and fresh cream with an added tipple of your choice: the Sexton Irish whiskey, Hotel Chocolat liqueur, Kahlua, Disaronno, or any other liqueurs/spirits from our selection</i> | 7 | | |

A note on our food...

We are committed to using sustainable, high quality, seasonal produce from local farmers, growers and brewers which our amazing team of chefs prepare in-house every day. This means our chefs change our menu daily based on what they can source and what is available that meets their high standards and lets them work their magic in the kitchen.

As almost everything is made in house, catering to specific dietary requirements can be a little challenging without advanced warning, though we'll always try to do what we can!

We take food allergies and intolerances seriously. Please inform our staff of any specific dietary requirements or allergies before placing your order. While we make every effort to accommodate your needs, please be aware that our dishes are prepared in a kitchen where allergenic ingredients are present, and cross-contamination may occur despite our best efforts. We cannot guarantee that any dish will be completely free from allergens. If you have a severe allergy, we recommend that you inform our staff and exercise caution when dining with us.