

# THE BLUE LION'S Menu

## WHILE YOU WAIT

✓ Toasted Garlic Bread	4.50
✓ Toasted Garlic Bread with Cheese	4.95
✓ Harissa Hummus, House Olives, Toasted House Breads with Lemon Oil & Balsamic	8.95

## STARTERS

✓ Soup of the Day, Crusty Bread	<b>GFO</b> 5.95
✓ Goats Cheese Croute, Balsamic Dressing, Red Onion Chutney	<b>GFO</b> 6.95
✓ Moroccan Cauliflower Bites, Spicy Mayonnaise With Lime & Coconut Dip	6.95
BBQ Pulled Beef Nachos, Topped with Cheese, Guacamole & Sour Cream	<b>GFO</b> 7.95
Salt & Pepper Squid Sizzler in a Sweet Chilli, Coriander & Lime Sauce	<b>GFO</b> 8.50

## CLASSIC MAINS

Lamb Rump, Dauphinoise Potatoes, Sautéed Vegetables, Red Wine & Rosemary Jus	26.95
Homemade Chicken Tikka Masala, Served with Rice, Naan Bread & Poppadom	14.95
Roasted Ham, 2 Free Range Eggs, Garden Peas & Hand Cut Chips	12.95
Homemade Triple Layered Beef Lasagne, Served With Garlic Bread & Salad	13.95
Steak & Ale Pie, Served With Vegetables & Choice Of Mash Or Chips	14.95
Beer Battered Cod Fillet, Hand Cut Chips, Mushy Peas, Tartar Sauce, Bread & Butter	<b>GFO</b> 15.50

## FROM THE GRILL

10oz Welsh Ribeye Steak, Garlic & Herb Butter, Roasted Tomato, Mushrooms, Onion Rings & Hand Cut Chips	<b>GFO</b> 25.50
10oz Gammon, With Melted Cheese, Egg & Pineapple, Served with Roasted Tomato, Peas & Hand Cut Chips	<b>GFO</b> 14.95
8oz Rump Steak Frites, Melted Garlic & Herb Butter, House Salad, Creamy Peppercorn Sauce	<b>GFO</b> 17.95
Mixed Grill, Served with Lamb Rump, 2 Sausages, Gammon, Pork, Rump Steak, Black Pudding, Mushroom, Tomato, Egg, Onion Rings and Hand Cut Chips	<b>GFO</b> 29.95

## BURGERS ALL SERVED WITH SKIN ON FRIES, SALAD, GHERKIN, COLESLAW & ONION RINGS

8oz Steak Burger Topped With Streaky Bacon & Melted Cheddar	14.95
Crispy Buttermilk Chicken Burger & Garlic Aioli	15.50

## UPGRADE

Sweet Potato Fries 3 Cheesy Masala Fries 4 Truffle & Parmesan Fries 4  
ADD A 'Steak Sauce'... Peppercorn, Dianne, or Stilton 3.50



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## VEGETARIAN & VEGAN

<b>VEo</b> Sizzling Vegetable Fajitas, Served with Tortilla Wraps, Cheese, Hand Cut Chips & Dips	<b>GFO</b> 12.95
<b>VE</b> Sweet Potato, Chickpea, Spinach Masala Curry, Served with Rice Naan Bread & Poppadum	13.50
Grilled Goats Cheese Salad with Olives, Balsamic Dressing & Red Onion Chutney	<b>GFO</b> 12.50
Add Rump Steak 5.5 Add Halloumi 3.5 Add Chicken 3.5	

## SANDWICHES

AVAILABLE UNTIL 5PM

ALL SERVED WITH SALAD & HOMEMADE COLESLAW. MADE FRESH ON A  
CHOICE OF CIABATTA, WRAP OR BLOOMER BREAD **GFO**

Rump Steak, Melted Cheddar & Caramelised Onions	9.50
Duck & Hoisin Sauce with Spring Onion & Cucumber	7.95
Bacon & Brie with Cranberry Sauce	7.95
Roasted Home Cooked Ham with Melted Cheddar Cheese	7.95
<b>V</b> Pan Fried Mexican Vegetables in a Tomato Base with Goats Cheese Topping	7.50

## SIDES

Hand Cut Chips	3.95	Toasted Garlic Bread 4.50	With Cheese 4.95
Sweet Potato Fries	4.95	Dressed House Salad	3.50
Cheesy Chips	4.95	Wilted Spinach	2.50
Truffle & Parmesan Fries	5.95	Seasonal Vegetables	3.95
Skin on Fries	4.25	Homemade Onion Rings	4.50
Dauphinoise Potatoes	5.00	Grilled Halloumi	4.00
Masala Style Skin on Fries with Melted Cheddar & Garlic Aioli			5.95

## DESSERTS ALL 7.50

Warm Chocolate Fudge Cake, Vanilla Ice Cream <b>GFO</b>	
Crumble of the Day, Served with a Choice of Custard, Vanilla Ice Cream or Cream	
Today's Cheesecake of the Day, Vanilla Ice Cream	
<b>(VEo)</b> Chocolate & Salted Caramel Tart, Served with Vanilla Ice Cream	
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	
3 Scoops of Ice Cream <b>GFO</b>	
Cheeseboard with Local Cheeses, Served with Red Onion Chutney and Seasonal Accompaniments.	11.95

**GFO - GLUTEN FREE OPTION    VEo - VEGAN OPTION    V - VEGETARIAN**

PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES. EVERYTHING WE MAKE IS FRESH AND 'MADE TO ORDER', SO YOU MAY EXPERIENCE A DELAY DURING BUSY PERIODS.

'GFO' GLUTEN FREE OPTION- PLEASE ASK STAFF FOR DETAILS