

The Merrie Lion's Sunday Menu

Starters

Soup of the Day (CE) (D) (G)

Homemade Bread 4.95

Haddock Goujons (F) (D) (G)

Homemade Tartare Sauce 6.95

Beetroot, Vulscombe Goats' Cheese and Herb Risotto (D)

Starter 6.00/Main 11.50

Bacon, Black Pudding and Mushroom Fricassee on Toast (D) (G)

Poached Contone Farm Egg 6.95

Main Courses

Roast Sirloin of Beef (D) (G) (MU)

Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables, Cauliflower Cheese
13.50/Small Portion 8.00

Roast Loin of Pork (D) (G)

Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables, Cauliflower Cheese
12.50/Small Portion 7.00

Local Lamb Chops (D) (G)

Garlic Mash, Seasonal Vegetables, Mint Gravy 15.50

Pan-Fried Sea Bass (F) (G) (D)

Roasted Garlic Potatoes, Chorizo, Cherry Tomatoes, Celeriac Puree 16.00

Black and Blue Chicken Breast (G) (D)

Coleslaw, Fries and Salad 12.50

Chef's Hand-Made 8oz Gourmet Beef Burger (G) (E) (D) (MU) (SD)

Cheese, Bacon, Skinny Fries, Spiced Mayo, 11.50

Pork and Leek Sausages (G) (D)

Buttered Wholegrain Mustard Mash, Seasonal Vegetables, Ale and Red Onion Gravy 10.95

Wild Mushroom and Spinach Lasagne (G) (D)

Garlic Bread, Salad, Chive Sauce 11.95

ALLERGEN KEY

(C) CRUSTACEANS
(CE) CELERY
(D) DAIRY
(E) EGGS
(F) FISH

(G) GLUTEN
(L) LUPIN
(N) NUTS
(MO) MOLLUSCS
(MU) MUSTARD

(SD) SULPHUR DIOXIDE
(SE) SESAME SEEDS
(P) PEANUTS
(S) SOYA

Good Food ♦ Fine Wines ♦ Real Ales

WE CANNOT GUARANTEE THAT ANY ITEMS ARE COMPLETELY ALLERGEN-FREE DUE TO BEING PRODUCED IN A KITCHEN THAT CONTAINS INGREDIENTS WITH ALLERGENS.

GLUTEN-FREE GRAVY AVAILABLE