

The Merrie Lion

Starters

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

Homemade Bread 4.95

Pan-Fried King Prawns (C) (D) (G)

Chorizo, Chilli, Garlic Butter, Crusty Bread 6.95

Goats' Cheese and Red Onion Tart (D) (G)

Salad Leaves 6.00

Mushroom and Bacon Risotto (D)

Starter 6.00/Main 11.50

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

Crispy Contone Farm Egg 6.95

Merrie Lion Classics

28 Day Aged 8oz Ribeye Steak (D) (G)

Hand Cut Chips, Confit Tomato, Field Mushroom, Onion Rings, Salad (Peppercorn, Blue Cheese, Mushroom Sauce or Garlic Butter) 19.95

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

Cheese, Bacon, Skinny Fries, Spiced Mayo, Onion Rings 11.75

Game Burger (D) (SD) (G) (May Contain Shot)

Pheasant, Partridge, Rabbit, Tomato and Port Chutney, Skinny Fries 11.75

Beer-Battered Fresh Haddock (F) (G) (D) (E) (SD)

Homemade Crushed Minted Peas, Hand Cut Chips, Homemade Tartare Sauce 12.95

Pork and Leek Sausages (MU) (G) (D)

Buttered Wholegrain Mustard Mash, Seasonal Vegetables, Red Onion Gravy 11.50

Black and Blue Chicken Breast (G) (D)

Coleslaw, Fries and Salad 12.75

Wild Mushroom and Spinach Lasagne (G) (D)

Garlic Bread, Salad, Herb Sauce 11.95

Main Courses

Market Fish of the Day (F)

16.00

Homemade Pie of the Day (D) (G)

Choice of Potatoes, Seasonal Vegetables 12.50

Moroccan Lamb (D)

Dried Fruit, Chick Peas, Vegetables, Spiced Rice 12.95

Duo of Pork (D) (G) (MU)

Belly Pork, Tenderloin, Fondant Potato, Seasonal Vegetables, Celeriac Puree, Mustard Sauce 16.50

8 Hour Slow-Cooked Blade of Beef (D) (SD)

Horseradish Mash, Braised Red Cabbage, Bourguignon Sauce 12.95

GLUTEN-FREE GRAVY AVAILABLE