

BLACK LION

PUB • DINING • GARDEN

BAR SNACKS

- Freshly baked sourdough, butter 4.5
- Thousand layer potato skewer with roasted garlic, aioli and basil pesto (v) 7.5
- Sesame toasted chicken skewers and ssamjang sauce 7.5
- Smoked, grilled Mediterranean olives (vg) 6
- Sausage roll, HP sauce 6
- Scotch egg, mustard mayonnaise 6.5

STARTERS

- Beetroot hummus, crematta, crispy chickpeas served with sourdough flatbread (vg) 7
- Tomato and mozzarella filled gnocchi and basil pesto (v) 9
- Seasonal soup of the day (v) 6.5
- Korean inspired oyster mushroom crumpet and ssamjang sauce (vg) 9
- Salmon, avocado and mango tartare with giant corn and salted cracker bread 9
- Chicken liver profiteroles, morello cherry compote and chicken crackling 10
- Cornish pork rilette with pickles served with rosemary sourdough 10.5
- Baked camembert, roasted garlic, hot honey served with toasted sourdough (to share) (v) 17.5

LUNCH

Available Monday to Saturday, 12pm to 5pm

- Roasted Mediterranean vegetables on sourdough with creamy crematta and pesto (vg) 10.5
- Grilled Croque Monsieur with honey roast ham, mature Cheddar and béchamel sauce 10.5
- Add egg 2*
- Roasted chicken club sandwich with egg, heritage tomatoes, aioli and triple smoked bacon 10.5
- Sirloin steak sandwich with onion rings and watercress 13
- Fish finger ciabatta with tartare sauce 11

MAINS

- Pie of the day - please speak to a member of the team
- Fish and chips, served with mushy peas, curry sauce and tartare sauce 17.5
- Dry - aged double cheeseburger layered with American cheese and our signature sauce, served with fries 16
- Add triple smoked bacon 2*
- Heritage beetroot, Granny Smith and Driftwood goats cheese salad (v) 17
- Add thinly sliced steak 5 | Add roast chicken 3.5*
- Chicken Kyiv filled with garlic herb butter served with sauteed green beans and fries 17.5
- Hot smoked salmon, crispy Pomme Anna, watercress, radish, and a soft-boiled egg 18.5
- Pan-fried sea bass fillet, new potatoes, chorizo, and spinach 18
- Scotch flat iron steak, garlic butter served with fries 23
- Add Béarnaise, Anchovy hollandaise or Pink peppercorn sauce 3*
- Plant powered cheeseburger, vegan patty and cheese served with our signature sauce, smoky pickles and fries (vg) 15.5

SIDES

- Heritage tomato and pink onion salad (vg) 5
- Charred sweetheart cabbage (vg) 4.5
- Fries (vg) 4
- Chunky chips (vg) 4.5
- Green salad with lemon dressing (vg) 5
- Sweet peas, baby onions with mint and shallot dressing (vg) 5



SCAN THE QR
- for allergen
information,
or ask a member
of the team.

Adults need around 2000 kcal a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.