

The Lion's Pride

We offer a seasonal menu to ensure the freshest ingredients, and wherever possible, we support local suppliers. We are proud to work with Buttercross Butchers, Massey's Potatoes, Cheshire Farm Ice Cream, and Fresh View Fresh Foods.

We take pride in preparing our food from scratch in our own kitchen.

A Little Nibble

Frickles £6

Crispy coated gherkin with a Piri Piri mayo (ve)

Salt & Pepper Calamari £8

served with an aoli dip

Honey & Mustard Glazed Cheshire Chipolatas £6

served with a chipotle & chilli jam

Whitebait £6

with a lemon & lime mayo

Pot of Olives £4

Warm Cheddar & Leek Scone £7

with a bacon jam

Nibble's Sharer, can't decide? £18

Why not share a table board of nibbles, simply pick 3 nibbles. (perfect for 2)

Starters

Soup of the Day £8

Served with a crusty roll

Homemade Pork & Apple Scotch Egg £7.95

with a side of our HP sauce

Confit Duck Rillettes £9.95

pink peppercorn butter, candied walnuts & toasted croutes

Lion's Prawn Cocktail £9.95

prawns on a bed of gem lettuce, cherry tomatoes, cucumber, Lion's Marie Rose sauce & lemon dressing. Served with brown bread & butter

Balsamic Shallots & Goats Cheese Tart £7.95

with a side of rocket

Haddock & Salmon Fishcakes

small £8 | large £15

served on a bed of mixed salad

On the Side

Halloumi Fries £4 with a vodka ketchup (gf)

Chunky Chips or Skinny Fries £4 (ve, gf)

Crispy Onion Rings £4 (v)

Garlic Ciabatta £4 Add cheese £1 (ve)

Pot of Homemade Coleslaw £2.50 (v, gf)



THE WHITE LION

Hankelow

Lion's Mains

10oz Rib-Eye Steak £29 (gfo)

served with chunky hand cut chips, a flat mushroom & beef tomato
(add a Peppercorn or Blue Cheese Sauce for £2.50)

Fish and Chips £17 (gf)

beer battered haddock served with mushy peas, homemade tartar sauce & lemon for squeezing

10oz Buttercross Bacon Chop £16 (gf)

served with chunky hand cut chips, topped with two fried eggs, a pineapple ring & side of red or brown sauce.

Pan Seared Sea Bass £22 (gf)

with a lemon caper butter, pak choi & creamy mash.

Lion's Steak Burger £16.95 (gfo)

Buttercross burger topped with American cheese, beef tomato, gem lettuce, sliced gherkin & house relish. Served with onion rings & side of fries.

(add bacon for £2)

Cajun Halloumi Burger £16.95 (v, veo, gfo)

topped with Med veg & garlic aoli. Served with house slaw, onion rings & a side of fries

(swap Halloumi for a double veggie burger for vegan option)

Homemade Steak & Guinness Pie £17

served with seasonal veg, mash & gravy

Seasonal Salads £12

As it comes | As a side | Add a topping

Chargrilled Med Veg & Couscous (ve, gf)

or

Caesar Salad (v)

with anchovies & croutons

Add:

Grilled chicken £4.95

Chargrilled Halloumi £4.95

Pan Seared Sea Bass £4.95

Dietary Symbols

(v) vegetarian, (ve) vegan, (veo) vegan option, (gf), gluten free, (gfo) gluten free option
if you suffer from a food intolerance or allergy please let your server know before ordering.

Boards Perfect to Share

Fish & Chip Shop Sharer £30 (made for 2)

beer battered haddock fillet, whitebait, battered sausages,
hand cut chunky chips, mushy peas, homemade tartar sauce & lemon for squeezing
Simply add lashings of salt and vinegar and dive in!

Farmer's Platter £24 (made for 2)

Roast ham, cheddar cheese, Shropshire blue, pork & apple scotch egg, salad, homemade coleslaw, pickles, chutney & 1/2 baguette

Lion's Dirty Fries £9

choose your topping

Veggie | salt & pepper fries, Med veg & Piri Piri sauce (add melted cheese for veggie option) (ve)

Or

Meaty | smashed burger, bacon bits, sliced gherkins, American runny cheese & house relish.

Puddings

Homemade Sticky Ginger Cake £8

with a ginger beer syrup & mango cream

Home Baked Vanilla Cheesecake £8

served with fresh raspberries & double cream

Lion's Messy Sundae

small £8 | large £14 (for 2 to share)

Cheshire Farm's Vanilla ice-cream, crushed meringue, toffee & chocolate sauce, fresh fruit, whipped cream & a sweet surprise!

Cheshire Farm's Ice-cream

2 scoops £5 | 3 scoops £7.50

choose from vanilla, chocolate, strawberry, honeycomb or mint choc' chip

Say Cheese £11

enjoy a selection of local cheeses chosen by the kitchen. Three seasonal cheeses served with biscuits, grapes & homemade fruit chutney