

December Menu

CREATED BY HEAD CHEF MARK SIMPSON
FROM 11.30AM MONDAY TO SATURDAY

To Begin...

Selection of warm artisan breads & olives to share, slow roasted garlic, balsamic vinegar & extra virgin olive oil (V) (Vegan) **6.90**

Homemade soup of the day, artisan bread & butter (GFO) (V) **5.40**

Honey sautéed chorizo in red wine, onion & garlic with crusty artisan dipping bread **5.90**

Baked ratatouille tart, topped with creamy mozzarella, rocket & pesto salad (V) **5.90**

Potted salmon & smoked mackerel, topped with lemon & butter, toasted soldiers (GFO) **6.50**

Creamy garlic baby button mushrooms, toasted sourdough bread (GFO) (V) **5.90**

Corn fed chicken & truffle roulade, crispy bacon bits & black pudding salad (GFO) **6.40**

Deep fried goats cheese fritters, roast hazelnut & home dried cranberry salad (V) **5.90**

Smoked haddock, salmon & dill fishcake, fresh leaves & lemon peppered mayo **6.50**

Smooth chicken liver pate, winter fruit chutney, toasted Welbeck bread (GFO) **5.90**

The Main Event

Traditional roast Norfolk turkey breast, chestnut stuffing, Mr Parr's chipolatas, homemade orange & cranberry sauce, mashed & roast potatoes, seasonal vegetables & rich roast gravy (GFO) **13.90**

Pan fried salmon supreme, crushed baby potatoes, smothered in lemon, prawn & chive sauce, winter vegetables (GFO) **14.90**

Roasted tenderloin of pork, boulangerie potatoes, nutmeg spiced spinach, apple & brandy cream (GFO) **14.50**

Slow braised blade of beef, horseradish mash, honey roast parsnips & carrots, rich red wine & beef stock gravy (GFO) **14.90**

Chestnut, spinach & sweet potato filo pie, topped with molten Brie, with boulangerie potatoes, honey roast parsnips & carrots, creamy four cheese sauce (V) **11.90**

Local pork sausages, creamed mashed potatoes, caramelised onion gravy, topped with homemade real ale battered onion rings **12.70**

Spiced roasted squash, tenderstem broccoli & tomato gratin, pinenut & Parmesan crumb, buttered mash, roast potatoes & a rich, red wine vegetarian gravy (V) **11.90**

Homemade braised steak, real ale & mushroom pie with a light puff pastry lid, served with either twice cooked, hand cut chips & mushy peas or buttered mash & seasonal vegetables **12.70**
(Fancy topping your pie with a wedge of Stilton cheese? Please **add 1.50**)

Real ale battered fresh haddock, twice cooked, hand cut chips, mushy peas, homemade tartare sauce & fresh lemon wedge **12.50**

The 'Big Cheese' burger, chargrilled homemade beef burger, stacked with mushrooms, streaky smoked bacon & molten Cheddar, served upon a toasted seeded bun with gem lettuce & sliced beef tomato, with a side of peppered mayo, burger relish & rustic skin on fries (GFO) **12.90**

The 'Veggie' burger, our own seasonal vegetable, chickpea & onion burger, topped with molten mozzarella & salsa, served upon a toasted seeded bun with gem lettuce & sliced beef tomato, with a side of peppered mayo, burger relish & rustic skin on fries (V) (GFO) **11.90**

10oz Sirloin steak, from our local butcher, served with roast tomato, caramelised garlic, seasoned mushrooms, fresh leaves & a basket of twice cooked, hand cut chips (GFO) **18.90**

8oz Fillet steak, from our local butcher, served with roast tomato, caramelised garlic, seasoned mushrooms, fresh leaves & a basket of twice cooked, hand cut chips (GFO) **23.90**

Sauce on the side? Choose Cheddar, roast garlic, cracked black pepper, red wine or mushroom **2.00**

Sides & Finishing Touches

English garden salad (fresh leaves, cucumber, tomato, spring onion, carrot, radish, red onion)	3.00
Buttered mash (add Cheddar for £1)	3.00
Seasonal vegetables	3.00
Real ale battered onion rings	3.00
Twice cooked chunky chips (add cheddar? please add 1.00)	3.00
Garlic ciabatta bread (add molten cheddar? please add 1.00)	3.00

At The Lion, we pride ourselves on individuality, seasonality and the freshest produce every day,
please see our daily features menu.

Reservations are allocated a two hour table time.

(V) denotes dishes that are vegetarian.

(VO) denotes dishes that can be served as a vegetarian option.

(GFO) gluten free option available on request, please ask your server.

Please inform your server if you have any allergies, full allergy information is available upon request.

It is important not to rely exclusively on menu information because sometimes, our recipes may change.

Customers who consider themselves at risk should always seek advice from our team before ordering.

All dishes may contain traces of nuts, all fish dishes may contain bones, and indeed, all desserts will contain calories.

The Lion at Farnsfield

Reservations 01623 883566