

The Lion at Lunch

From 11.30am until 3pm Monday to Friday & until 5pm Saturday

Warm & hearty sandwiches

The Lion chip butty , twice cooked chunky chips upon doorstep white buttered traditional tin loaf with a side of mushy peas (GFO,V)	5.20
Mediterranean roast vegetable flat bread wrap , roast sweet red pepper, onion, courgette, aubergine bound in rich vine tomato sauce with mozzarella, hummus & dressed leaves (GFO) (V)	6.50
Roast beef & vintage Cheddar melt , roast topside of British beef topped with caramelised onions & molten Cheddar, on toasted, thick cut white tin loaf	7.90
Posh fish finger sandwich , homemade breaded fresh fish goujons, crispy leaves & chef's own tartare sauce, served upon a seeded white bun	6.90
Chargrilled chicken & smoked bacon wrap , baby gem lettuce, sliced beef tomato peppered mayo together in a flat bread wrap (GFO)	7.50
Aged Cheddar & caramelised onion melt upon toasted ciabatta (GFO,V)	5.90
BBQ pork ciabatta , slow braised pork bound in chef's own recipe bbq sauce, topped with molten smoked cheese, served with dressed mixed leaves	6.90
Lion club sandwich , roast turkey, sliced Cheddar cheese, lettuce, red onion, tomato & mayonnaise upon white sliced bloomer (GFO)	6.90

Pub favourites for smaller appetites

Small fish & chips , real ale battered fresh haddock & twice cooked chunky chips, mushy peas, homemade tartare sauce & a fresh lemon wedge (add a tangy curry sauce? please add 1.50)	8.90
Roasted vegetable lasagne , oven baked garlic bread or crisp salad (V) (add a side of chips? 1.50)	9.90
Prime beef lasagne , baked garlic bread or crisp salad (add a side of chips? 1.50)	10.50
Local pork sausages & creamed mash , mushy peas & rich red wine gravy	9.50
Homemade fishcake , chips & mushy peas, smoked haddock, salmon & dill fishcake served with chunky hand cut chips & mushy peas (add a tangy curry sauce? please add 1.50)	7.90

Grazing boards for two!

- The Veggie**, chickpea & spiced vegetable fritter, ratatouille tartlet, beer battered onion rings, potted creamy garlic mushrooms, warm artisan breads, caramelised garlic bulb, mixed olives, dressed leaves, homemade tomato salsa & classic hummus (GFO,V) 14.90
- Meat mezze**, sliced roast beef served pink, Parma ham, salami, honey & red wine sautéed chorizo, traditional ale battered onion rings, mixed olives, selection of warm artisan bread, hummus & dressed leaves (GFO) 16.90
- The Sailors Catch**, smoked haddock, salmon & dill fishcake, breaded haddock goujons, smoked salmon pate, mini classic prawn cocktail, dressed leaves, homemade tartare sauce & warm artisan breads 17.50

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

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