



THE LION INN

Supper

Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

Pub Snacks *perfect for sharing*

Nocellara and Greek Mammoth olives, lemon verbena (pb)	4.25
Butcombe Goram IPA beer bread, whipped brown butter (v)	4.95
Castlemead Farm chicken Caesar croquettes, anchovy mayonnaise, Parmesan	8.95
Severn & Wye smoked mackerel pate, new season radishes, sourdough	7.95
British charcuterie; Suffolk salami, Cornish pork rillettes, air-dried ham, house pickles, bread and butter	16.95

Starters

Courgette, pea and watercress soup, chimichurri, sourdough, Estate Dairy butter (v) (pbo)	7.50
Crisp lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	8.95
Goram IPA cured Chalk Stream trout, green peas, wasabi, crème fraîche, toasted nori	9.95
Grilled sprouting broccoli, burrata, rocket and almond salad, tomato and sherry dressing (pb)	7.95

Mains

Courgette and charred corn orzotto, spinach, buttermilk fried mushrooms, Parmesan (v)	14.95
Brixham market fish of the day - please ask for details	MP
Cameron Naughton pork belly 'porchetta', dauphinoise potatoes, sprouting broccoli, clams, cider sauce	19.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	16.95
Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing	16.50
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	18.95
Sweet pea and mint mezzaluna, whipped feta, salsa verde, pangritata (pb)	9.95/15.95
8oz flat-iron; 28 day dry-aged steak, garlic butter, thick cut chips, roasted mushroom, watercress	23.95
Add peppercorn sauce	2.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.50	English garden salad, radish and herbs (pb)	4.95
Grilled sweetcorn, chimichurri, Parmesan (v)	5.95	Sprouting broccoli, almonds, sherry dressing (pb)	5.50
Garlic buttered flatbread / with cheese (v)	4.25/5.25	Posh fries; truffle aioli, Parmesan, chives (v)	5.50



Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



Pudding

Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (pb)	8.50
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	7.95
Triple Valrhona chocolate brownie, salted caramel popcorn, chocolate sauce, illy espresso ice cream (v)	8.50
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (pb)	7.50

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.00
Served with caramelised onion and apple chutney, cornichons, crackers (v)	

Nearly Full?

Three little Biscoff filled doughnuts. <i>Perfect with a coffee!</i>	3.50
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (pb)	3.50
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.50
Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project.	



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Coffee & Tea

 - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled? Dairy-free milks available.

Iced tea; Canton red berry and hibiscus, fresh mint
Iced coffee; illy espresso, milk, maple syrup

After Drinks

 - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini
Limoncello
Bulleit Bourbon Old Fashioned
Sapling Negroni
Valdivieso Eclat Botrytis Semillon - white dessert wine
Grenat Maury Lafage - red dessert wine

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

butcombe.com/suppliers-producers



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