



THE LION INN

Aperitifs

Hugo Gin Spritz / Strawberry Bellini / Limoncello Spritz

Snacks

Marinated Gordal olives (ve)	4.95
Homemade rosemary and oregano focaccia, soffrito, green herb relish (ve)	5.95
West End Farm pork and 'nduja sausage roll	6.95
Severn & Wye smoked mackerel and beetroot croquettes, horseradish mayo	7.95

Sharing

Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	17.95
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	22.95

Starters & Lighter Dishes

Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve)	9.50
Crispy pig's head, pickled fennel, chilli, pork sauce	9.95
Seared scallop, confit chicken wing, apple, chicken sauce	10.95
Spring vegetables miso soup, bok choy, snap peas, tofu (ve)	7.50

Sandwiches & Salads

Reuben sandwich, salt beef brisket, sourdough, sauerkraut, smoked Cheddar, thousand island dressing	14.95
Symplicity 'keema' mince flatbread, sweet potato hummus, soft herbs, lemon dressing (ve)	11.95
Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa	12.95
Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)	9.75/14.75
Seasonal salad of the day – please ask for details	MP

Mains

Ston Easton Farm lamb kofta and filo parcel, tzatziki, pomegranate, green herb relish	24.95
Wild garlic, pea and watercress orzotto, asparagus, sunflower seed pesto, vegan feta, radish (ve)	17.95
Roasted cauliflower, harissa hummus, fire-roasted peppers, almond, raisin, mojo verde (ve)	16.95
Fillet of stone bass, heritage tomatoes, butterbeans, Brixham crab and chilli butter, sherry vinaigrette, basil	23.95
Confit pork belly, potato, langoustine, black pudding mayo, peas, sherry vinegar jus	25.95
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	24.95
Sauces: Béarnaise / Peppercorn	2.95

Sides

Crispy potatoes, Parmesan, aioli, mojo verde	5.25	Heritage tomato panzanella salad (ve)	6.95
Spiced corn, sour cream, lime (v)	5.95	Thick-cut pub chips or skin-on fries (v)	5.25
Truffle fries, English Pecorino, chives (v)	5.95	Seasonal green vegetables, garlic butter (v)	5.50

Pudding

Traditional Portuguese Pastel de Nata, strawberry sorbet (v)	7.50
Yorkshire rhubarb cake, clotted cream ice cream (v)	8.50
Valrhona chocolate choux bun, salted caramel, yoghurt sorbet (v)	8.50
Iced citrus parfait, raspberries, sorbet, maple granola (ve)	8.75

Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	12.95
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Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.25
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	4.25
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.95

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

We have a full range of hot drinks - please ask to see the full listing

Dairy-free milks available.

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

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

We have a range of dessert wines available - please ask for details

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 closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergen and calorie information.

