

# THE LION INN

## Supper

### Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

### Snacks and Sharing

Pheasant, cranberry and juniper sausage roll, prune ketchup	7.50
Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.95
Smoked haddock kedgeree arancini, curry mayo	6.25

### Starters and Lighter Dishes

Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas (ve)	8.25
Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast	8.25
Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough	8.95

### Mains

Brixham Market fish of the day	MP
West End Farm pork ribeye, smoked sausage cassoulet, black cabbage, harissa butter, burnt lemon	24.75
Crown Prince squash risotto, smoked chilli oil, sage, vegan burrata, toasted pine nuts (ve)	16.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	MP
Butcombe Gold beer-battered fish and thick-cut chips, tartare sauce, minted peas or curry sauce	19.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95

### Steaks

8oz flat-iron (served medium-rare)	26.50	8oz rib eye	36.95
------------------------------------	-------	-------------	-------

### Sides

Thick-cut pub chips or skin-on fries (v)	This dish contains none of the listed allergens	5.50
Roasted squash, chilli oil, sage, seeds (ve)		6.95
Baby gem salad, buttermilk ranch (v)		4.95
Truffle fries, English Pecorino, aioli, chives (v)		6.25
Seasonal green vegetables, garlic butter (v)		5.75

### Puddings and Cheese

Caramel croissant pudding, apple brandy custard (v)	8.25
Roasted plums, whipped lemon and stem ginger cream, buckwheat crunch (ve)	8.95
Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	8.75
Valrhona chocolate mousse cake, clementine syllabub, almond brittle (v)	8.95
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	12.95



**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.



## Nearly Full?

The 'After Eight' Ice Cream (v) **6.50**

Three little Biscoff filled doughnuts (ve) **4.75**  
*Perfect with a coffee!*

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) **6.25**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **6.25**  
*Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat*

**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; ily 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 Éclat 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](http://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) 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.

