

Monday - Saturday Lunch, served 11.30 - 2.30 pm  
Please view daily specials board before placing your food order at the bar

Garlic bread	3.25
Garlic bread with cheese	3.75
Bread board (for 2 persons), <i>walnut bread, crusty white, olive bread, butter, olive oil/balsamic</i>	3.95

### STARTERS

Homemade soup of the day: <i>crusty bread</i>	4.50
Charcutiere board: <i>salami, chorizo, cured pork, speck, crusty bread, sundried tomatoes, olive oil &amp; balsamic</i>	6.25
(V) Vegetable spring roll: <i>cucumber &amp; spring onion salad with Asian dressing</i>	5.65
Duet of smoked salmon & gravadlax: <i>celeriac remoulade &amp; walnut bread</i>	6.25
Prawn & crayfish cocktail: <i>Marie Rose sauce &amp; walnut bread</i>	5.95
Fried salt & pepper calamari: <i>sweet chilli dip</i>	5.95
Chicken Liver Pate: <i>toasted brioche &amp; red onion marmalade</i>	5.75

### LIGHT BITES

Meat platter: <i>homemade terrine, chicken liver pate, smoked chicken, Wiltshire ham, red onion marmalade &amp; crusty bread</i>	8.95
Fish platter: <i>gravadlax, mackerel mousse, smoked salmon &amp; cream cheese roulade, rollmop herring, King prawns, anchovies, Marie Rose sauce &amp; walnut bread</i>	8.95
'Lion cheese & meat ploughman's': <i>Wiltshire ham, Cheddar, Stilton, pickle, pickled onion, tomato &amp; crusty bread</i>	7.95
(V) Cheese platter: <i>Somerset Gold, Long Clawson Stilton &amp; Somerset Brie, walnut bread, water biscuits &amp; onion marmalade</i>	7.25
(V) Vegetarian platter: <i>stuffed pepperdew, marinated artichokes, breaded goat's cheese, roasted red peppers, houmous, aioli &amp; pitta bread</i>	8.95
House salad: <i>warm Cajun chicken or seared salmon with carrot, cucumber, beef tomato &amp; honey mustard dressing</i>	9.95

### STARTER OR MAIN

(V) Homemade tart of the day: <i>see specials boards (main with green salad &amp; crushed new potatoes)</i>	5.45	9.50
(V) Linguini pasta: <i>cherry tomato, pistachio pesto, Parmesan &amp; rocket</i>	5.75	9.95
'Blue Strawberry Salad': <i>dressed leaves, Atlantic prawns, grilled bacon, stilton, cashew nuts &amp; croutons</i>	5.95	9.95

### MAIN COURSE

PLEASE SEE SIDES TO COMPLETE YOUR MEAL

Slow roast belly of pork: <i>apple sauce, Aspalls cider mustard jus, mash potato &amp; crackling</i>	11.95
Micky Harper's pie of the day: <i>(see specials board) served with mashed potatoes</i>	10.95
Chicken breast: <i>spicy coconut &amp; coriander sauce with wild Basmati rice</i>	10.95
Line caught haddock: <i>in 'Lion beer' batter, 'duck fat' chips &amp; tartare sauce</i>	Sm 9.95 Lrg 11.95
Cured Wiltshire ham & free range eggs: <i>'duck fat' chips</i>	9.95
(V) Filo parcel: <i>filled with butternut squash, Long Clawson stilton &amp; spinach with sweet potato chips, ratatouille &amp; aioli</i>	9.95

SEE SPECIAL BOARDS FOR TODAY'S FISH  
ALL OF OUR FISH IS FRESH FROM THE MARKET

### FROM THE GRILL

Char-grilled 28 day aged 10oz rump steak: <i>garlic mushroom, tomato, 'duck fat' chips &amp; Béarnaise sauce</i>	16.95
Char-grilled hand made angus burger: <i>(med or well done) Béarnaise sauce, pancetta, melted cheese &amp; frites</i>	10.50
Minute sirloin steak ciabatta: <i>red onion marmalade, mustard mayonnaise &amp; frites</i>	9.95

### SIDES

Creamy mash, Mushy pea, Frites, Tomato & onion salad, Green salad, Garden peas	2.95
Fresh mixed vegetables, 'duck fat' chips, Garlic mushrooms	Each

All our dishes may contain traces of nuts.  
Please advise us of any food allergies or special dietary requirements before ordering.