THE BLUE LION

WHILE YOU WAIT		
V Toasted Garlic Bread or with Cheese	o 4.95	5.50
VE Harissa Hummus, House Olives, Toasted House Breads with Lemon Oil & Balsamic	GFO	9.95
STARTERS		
Vo Soup of the Day, Crusty Bread	GFO	5.95
V Goats Cheese Croute, House Salad, Balsamic Dressing, Red Onion Chutney	GFO	7.95
VE Bruschetta with Tomato, Onion, Guacamole, Garlic & Balsamic Glaze on Toasted Ciabatta	GFO	7.50
BBQ Pulled Beef Nachos, Topped with Cheese, Guacamole & Sour Cream	GFO	9.95
Salt & Pepper Squid Sizzler in a Sticky Sweet Chilli, Coriander & Lime Sauce	GFO	9.95 8.25
Chicken Liver Pate, Red Onion Chutney, Toasted White Loaf, House Salad	GFO	0.25
CLASSIC MAINS		
Homemade Chicken Tikka Masala, Served with Rice, Naan Bread & Poppadom	GFO	17.25
Roasted Ham, 2 Free Range Eggs, Garden Peas & Hand Cut Chips	GFO	15.50
Homemade Triple Layered Beef Lasagne, Served With Garlic Bread & Dressed House Salad		16.95
Steak & Ale Pie, Served With Vegetables & Choice Of Mash Or Chips		17.75
Grilled Chicken Caesar Salad, Bacon, Shaved Parmesan, Anchovies, Crispy Garlic Croutons	GFO	14.95
FROM THE GRILL	650	22.50
100z Sirloin Steak, Garlic & Herb Butter, Roasted Tomato, Mushrooms, Onion Rings & Hand Cut Chips	GFO GFO	28.50
10oz Gammon, With Melted Cheese, Egg & Pineapple, Served with Roasted Tomato, Peas & Hand Cut Chip		17.95
80z Rump Steak Frites, Melted Garlic & Herb Butter, House Salad, Creamy Peppercorn Sauce Mixed Grill, Served with Lamb Rump, 2 Sausages, Gammon, Pork, Rump Steak, Black Pudding,	GFO	21.95
Mushroom, Tomato, Egg, Onion Rings and Hand Cut Chips	GFO	32.95
FROM THE SEA		
Seared Seabass with Garlic & Coriander Rice, Served with Rich & Creamy Curried Prawn Sauce	GFO	18.50
Cod & Smoked Salmon Fishcakes, Sweet Potato Fries, Tartare Sauce & Dressed House Salad		17.95
Beer Battered Cod Fillet, Hand Cut Chips, Mushy Peas, Tartare Sauce, Bread & Butter	GFO	17.95
BURGERS ALL SERVED WITH SKIN ON FRIES, SALAD, GHERKIN, COLESLAW & ONION RINGS		
80z Steak Burger Topped With Streaky Bacon & Trio of Melted Cheeses		17.25
Crispy Buttermilk Chicken Burger With a Trio of Melted Cheeses & Garlic Aioli		17.95

UPGRADE Sweet Potato Fries 3 Cheesy Masala Fries 4 Truffle & Parmesan Fries 4 Salt & Pepper Chips 4 Add Egg 1.50 | Pulled Beef 3.50 | Extra Beef Patty 5 | Extra Streaky Bacon 1 |

8.75

GFO 6.50 **GFO** 5.50

THE BLUE LION

VEGETARIAN & VEGAN							
VEo Sizzling Vegetable Fajitas, Served with Tortilla Wraps, Cheese, Hand Cut Chips & Dips					15.95		
VE Mushroom Stroganoff, Garlic Rice with Pan Seared Broccoli & Fresh Chilies					15.95		
VE Penne Pasta in a Rich Tomato Sauce, Olives, Cherry Tomatoes, Spinach, Herby Crusty Ciabatta					14.50		
V Grilled Goats Cheese Salad with Olives, Balsamic Dressing & Red Onion Chutney					13.50		
Add Rump Steak 6.5 Add Halloumi 4 Add Chicken 4.5							
	SANDWICHES GFO	ALL SERVED WITH SALAD & HOMEMADE COLESLAW					
	AVAILABLE UNTIL 5PM MADE FRESH ON A CHOICE OF CIABATTA, WRAP OR WHITE LOAF						
Rump Steak, Melted Cheddar & Caramelised Onions					12.50		
Butcher's Sausages, Mustard Mayonnaise, Topped with Red Onion Confit							
Crispy Buttermilk Fried Chicken Strips with Sriracha Garlic Mayo, Pickled Red Onion							
Roasted Home Cooked Ham with Melted Cheddar Cheese					9.95		
V Buffalo Mozzarella With Fresh Tomato, Basil Pesto & Baby Spinach					9.50		
	SIDES GF,V						
	SIDES GF,V Hand Cut Chips	4.75	Pan Seared Garlic & Chili Broccoli		4.00		
	Sweet Potato Fries	5.00	Dressed House Salad		3.75		
	Cheesy Chips	5.00	Seasonal Vegetables		4.25		
	Truffle & Parmesan Fries	6.95	Homemade Onion Rings		4.25		
	Skin-On Fries	4.75	Grilled Halloumi		4.50		
	Salt & Pepper Chips	6.50	Homemade Coleslaw		2.50		
Masala Style Skin on Fries with Melted Cheddar & Garlic Aioli					6.95		
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	DESSERTS						
Warm Rich Chocolate Fudge Cake, Vanilla Ice Cream					8.50		
Chef's Cheesecake of the Day, Vanilla Ice Cream					8.75		
Crumble of the Day, Served with a Choice of Custard, Vanilla Ice Cream or Cream					8.50		
(VEo) Belgian Chocolate Tart, Crisp Pastry with a Chocolate Ganache & Vanilla Ice Cream GFO					8.50		
Strawberry Eton Mess with Strawberries, Crushed Meringue, Strawberry Coulis & Chantilly Cream GFO					8.50		

GFO - GLUTEN FREE OPTION VEO - VEGAN OPTION V - VEGETARIAN

Affogato - A Scoop of Vanilla Ice Cream, a Shot of Hot, Freshly Brewed Espresso, Biscuit Topping

Sticky Toffee Pudding, Rich Butterscotch Sauce, Vanilla Ice Cream

3 Scoops of Vanilla Ice Cream 5.50

PLEASE LET OUR STAFF KNOW OF ANY <u>ALLERGIES</u>. EVERYTHING WE MAKE IS FRESH AND 'MADE TO ORDER', SO YOU MAY EXPERIENCE A DELAY DURING BUSY PERIODS.