

STARTERS

Panko Chicken Goujons

garlic mayonnaise
£7.25

Garlic & Chilli Prawns (gfo)

Warm ciabatta
£7.50

Moules Mariniere (gfo)

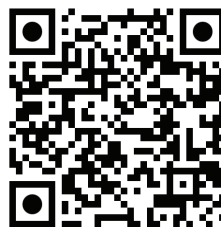
White wine & garlic sauce,
chunky bread
£8.50 make it a main **£16.50**

Smoked Haddock & Salmon Fishcake

Parsley sauce
£7.75

Stuffed Pepper (ve)

Mediterranean vegetable
COUS COUS
£6.25



**SCAN TO VIEW
OUR MENUS
ONLINE**

SHARING STARTERS

Warm Rosemary & Garlic Camembert Sharer (v)

breads, onion marmalade.
£15.50

Anti Pasti Board (gfo)

Selection of cured meats, feta, sun blushed tomato,
mixed olives, dried figs & apricots
£17.50

Seafood Board

Smoked salmon, king prawns, fish goujons, calamari,
whitebait, tartar sauce & tobasco
£20.00

Cheesy Garlic bread (gfo) (v)

Garlic butter & mozzarella
£6.50

MAINS

The White Lion Steak and Ale Pie

Our famous steak and ale pie in shortcrust pastry, mashed potato
or triple cooked chunky chips, seasonal veg or minted garden peas
& rich meat gravy.
£18.50

Parmesan Chicken

parmesan breaded chicken breast, sauté new potatoes, stem
broccoli, chorizo, onion & roasted red pepper sauce
£15.00

Mediterranean Roasted Vegetable Linguine (v) (veo) (gfo)

parmesan shavings
£13.50

Chicken Caesar Salad

Caesar dressing, parmesan & croutons
£15.00

Greek Salad (gf)

olives, feta cheese, sun dried tomatoes, cucumber, green bell
pepper, red onion & oregano
£12.50

- From The Grill

Heart of Rump (gfo)

8oz bistro cut rump steak, beer battered onion rings, field mushroom, roasted tomato, hand cut chips with a choice of peppercorn, blue cheese sauce or garlic butter
£23.00

12oz Ribeye (gfo)

12oz ribeye, beer battered onion rings, field mushroom, roasted tomato, hand cut chips with a choice of peppercorn, blue cheese sauce or garlic butter
£25.50

16oz T Bone Steak (gfo)

beer battered onion rings, field mushroom, roasted tomato, hand cut chips, with a choice of peppercorn, blue cheese sauce or garlic butter
£32.00

The White Lion Burger (GFO)

beef patty, crispy streaky bacon, mature cheddar cheese, gem lettuce, tomato, pickles, brioche bun, burger sauce, skin on fries, onion rings & house slaw
£14.50

Vegan Burger (V)

plant based patty, vegan cheese, gem lettuce, tomato, pickles, vegan mayo, vegan bun, skin on fries, onion rings, vegan slaw
£14.50

The Crispy Chicken Burger

seasoned panko coated chicken breast, crispy streaky bacon, cheddar cheese, gem lettuce, tomato, pickles, brioche bun, chipotle sauce, skin on fries, onion rings & slaw
£14.50

- From The Ocean

Beer Battered Haddock Fillet (GFO)

chunky triple cooked chips, home-made tartare sauce & minted mushy peas.
£17.95

Pan seared Sea bass (gf)

roasted new potatoes, asparagus & rocket pesto
£17.50

Seafood Linguine (gfo)

Squid, mussels & prawns, white wine & garlic sauce
£15.50

Grilled Salmon Fillet (gf)

Buttered new potatoes, white wine & garlic sauce, asparagus
£18.00

SIDES

Twice Cooked Chips
£3.95

Rocket & Parmesan Salad
£3.00

Skin on Fries
£3.50

Beer Battered Onion Rings
£3.00

Truffle & Parmesan Fries
£4.50

House Slaw
£2.50

Halloumi Fries
£7.50

CUBS Under 12 years, includes ice cream cone, all £8.00 each

Cheeseburger (gfo)
Fries

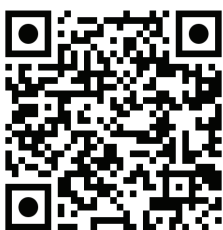
Mini Fish (gfo)
fries & garden peas

Panko Breaded Chicken Burger
fries

Breaded Chicken Goujons
fries & beans

Roasted Mediterranean
vegetable Linguine

Manfredi's Ice Cream Cone
vanilla, chocolate, strawberry, honeycomb



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DESSERTS

Bakewell Tart

Cherry ripple ice cream
£6.95

Biscoff Sundae

honeycomb ice cream, Biscoff toffee sauce, whipped cream, caramelised biscuit crumb, chocolate flake
£6.95

Trillionaires Tart (ve) (gf) (df)

Vegan ice cream
£6.95

Double Chocolate Brownie (gf)

vanilla bean ice cream
£6.95

Sticky Toffee Pudding

toffee sauce, honeycomb ice cream or custard
£6.95

Manfredi's Ice Cream Cone

vanilla, chocolate, strawberry, honeycomb
£5.00

AFTER DINNER DRINKS

BOTTEGA LIQUEURS SOML

all **£4.75**

LIMONCINO DI SICILIA

Made by using only the best selected Sicilian Lemons creating a lovely aromatic liqueur.

FIOR DI LATTE

Made with Grappa from Veneto, combined with silky white chocolate, combing to made a creamy and sweet liqueur.

CARAMEL

Grappa based and caramel flavoured liqueur, with a sweet and creamy taste.

PISTACHIO

Made from pistachios grown on the foothills of Mount Eta, a volcano on Sicily, this delicious lactose-free liqueur is pleasantly sweet with an intense aroma of pistachio combined with a little almond.

CAPPUCCINO

Pleasantly sweet and characterised by unmistakable hints of milk and coffee. Captivating, seductive and persuasive, notes of cream stand out on the palate, accompanied by the moderately bitter taste of coffee.

PORT SOML

choose from either
TAWNY / RUBY
£4.75

BAS-ARMAGNAC DELORD, 10YR 25ML

With aromas of dried fruits and vanilla, this 10 year old Armagnac has a wonderful aromatic richness that will surprise your palate with notes of cinnamon, vanilla and wood.
£5.75

COFFEE

Americano
£3.00

Espresso
£2.50

HotChoc cream & Marshmallows
£3.75

Cappucino
£3.50

Double Espresso
£3.50

Pot of Tea
£3.20

latte
£3.50

Flat White
£3.50

Baileys Coffee
£6.95

decaffe
£3.50

Hot Chocolate
£3.50