



THE LION INN

WINCHCOMBE

SAMPLE À LA CARTE MENU

Nibbles

Hand-raised pork pie & piccalilli - £4.50 / Root vegetable crisps - £3.50 / Devilled whitebait & paprika mayonnaise - £5.00 / Polenta chips & tomato chutney - £4.50 / Olives - £3.50

Starters

Twice-baked Double Gloucestershire soufflé, apple & chive / £7.50

Local game terrine, prune chutney & toast / £7.50

Cured mackerel, yuzu gel, compressed cucumbers & fennel / £8.50

Seared wood pigeon breast, black pudding, confit beetroot, celeriac & blackberries / £7.50

Marinated globe artichoke, goat's cheese mousse, hazelnuts & watercress / £7.50

Mains

Whole pan-fried Torbay sole, anchovy butter, capers & tender broccoli / £12.50

Slow-cooked sticky pork belly, pig's head fritter, carrot, kohlrabi & kale / £18.50

BBQ pumpkin, pearl barley risotto, Parmesan & sage / £14.50

Roasted pheasant breast, parsnip, leg fricassee, pomme anna & jus / £18.50

Cod loin, mussels, potato chowder & sea vegetables / £18.50

Dry-aged 8oz Hereford single muscle rump, garlic & herb butter, smoked tomato, king oyster mushroom & triple-cooked chips / £26

Sides

Skin-on chips / Creamed Cavalo Nero & garlic / Roasted pumpkin & sage / Buttered new potatoes
£3.50 each

Desserts

Chocolate tart, candied walnuts & pear sorbet / £7.50

Sticky toffee pudding, stem ginger ice cream & apple cider sauce / £7.50

Spiced orange panna cotta, mulled wine fruits & candied orange / £7.50

Apple tarte Tatin & muscovado ice cream (for two to share) / £12.50

Selection of local cheeses with biscuits & tomato chutney / £8.50
add extra cheese / £1.50

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.