

THE LION INN  
WINCHCOMBE



**Apéritifs**

Cotswold Gin, <i>Double Dutch tonic</i>	
Kir Royal	9.5
Negroni	8.75
Aperol Spritz	7.5
Espresso Martini	9.5

**Starter**

Olives	4
House Breads, <i>extra virgin rape seed oil, balsamic</i>	4.5
Soup of the day, <i>crusty bread</i>	6
Smoked Mackerel Pâté, <i>toasted sourdough &amp; pickled cucumber</i>	8.5
Caramelised Onion Tart Tatin, <i>goats cheese, hazelnuts &amp; chicory</i>	8.5
Venison Scotch Egg, <i>port &amp; apple sauce</i>	9

**Pub**

Pie of the Day, <i>seasonal greens, buttered mash, gravy</i>	15.5
British Brisket Burger, <i>cheese, bacon, ruby slaw, baby gem, chips, burger sauce</i>	16
Beer Battered Haddock, <i>chips, mushy peas</i>	16.5

**Main**

Confit Duck Leg, <i>chorizo &amp; bean cassoulet, savoy cabbage, parmentier potatoes, jus, crispy bacon</i>	18.5
Pork Belly, <i>truffle mash, seasonal greens, apple cider jus</i>	18.5
Sea Trout, <i>mussel, leek &amp; potato chowder, samphire</i>	20
Wild Mushroom Ravioli, <i>spinach, parmesan and sage</i>	15.5

**Steak**

8oz Rump	21.5
8oz Ribeye	32

*Served with crispy onion rings, flat mushroom, grilled tomato, watercress & chips*

**Sauces**

Peppercorn	1.5 ea
Garlic Butter	
Blue Cheese	

**Sides**

Seasonal Greens	4 ea
Chunky Chips	
Mac 'n' Cheese	
Aspen Fries	

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**Dessert**

Chocolate Brownie, <i>ice cream</i>	7.5
Choux Bun, <i>white chocolate sauce</i>	7.5
Pineapple Tart Tatin, <i>rum &amp; raisin</i>	9
Vanilla Baked Cheesecake, <i>winter berry coulis</i>	7.5
Treacle Tart, <i>Ice cream</i>	7.5
British Cheese Plate, <i>oat cakes, grapes, chutney</i>	12

**Something for After Dinner**

**Digestifs**

Harvey's Bristol Cream	3.5
Sandeman Fine White Porto	6.5
Sandeman Tawny Port	6.95
Sandemans LBV Port	5.25
Hennessy VS, Cognac	4
Hennessy XO, Cognac	12.5
Cotswold Cream Liqueur	5.25
Diplomatico, Reserva Rum	5.4