



THE LION

— at Thurne —

Starters

Broccoli & Stilton soup served with ciabatta (vg, gf)

Chicken liver parfait, onion chutney and toasted focaccia (gfo)

Salt and pepper whitebait with a lemon and dill mayo (gf)

Cumin Roasted cauliflower, black olive tapenade, shaved fennel, and red pepper coulis (vg, gf)

Mains

Slow cooked Feather blade of beef with horseradish mash, carrots, charred broccoli, and red wine gravy (gf)

Chicken and wild mushroom pie, mashed potato, seasonal vegetables, and gravy

Herb crusted salmon fillet, crushed new potatoes, French beans with a chive hollandaise (gf)

Sweet Potato & Red Onion Marmalade Seeded Tart butternut squash puree new potatoes & basil cream sauce (gf, df, vg)

8oz Rump Steak, with thick cut chips, grilled tomato, field mushroom & peppercorn sauce *£3.95 supplement*

Desserts

Banoffee cheesecake, Chantilly cream and caramelised banana.

Apple & Mixed berry crumble with custard (gfm dfo)

Warm sticky toffee pudding, toffee sauce and vanilla ice cream

Cheese Selection, Onion Chutney, Biscuits *£2.50 Supplement*

£26.00 3 courses

£22.00 2 courses