

Sunday Lunch Sample Menu

To begin...

Cream of tomato & red pepper soup , fresh bread & butter (v) (GFO)	5.25
Mini antipasti board , selection of cured meats, olives, mozzarella & artisan bread (GFO)	5.90
Pulled ham hock , with house salad & a poached egg (GFO)	5.50
Potted creamy garlic mushrooms , topped with molten brie, served with wedge of crusty bread (v) (GFO)	5.50
Warm smoked mackerel , served with fig & artichoke salad (GFO)	5.90

Main courses...

Thick cut roast pork loin , roast potatoes, mashed potatoes, stuffing, Yorkshire pudding, seasonal vegetables & rich, roast gravy (GFO)	10.90
Local, fully traceable, roast topside of beef , home roast potatoes, mashed potatoes, seasonal vegetables, Yorkshire pudding, stuffing & rich, roast gravy (GFO)	11.90
Chargrilled fillet of salmon , served with buttered new potatoes, seasonal vegetables & hollandaise sauce (GFO)	10.90
Roast shoulder of lamb , studded with garlic, served with mash, roast potatoes, stuffing, Yorkshire pudding, seasonal vegetables & rich gravy (GFO)	12.90
Pan fried chicken breast , mashed potatoes, roast potatoes, seasonal vegetables, Yorkshire pudding, stuffing & a rich roast gravy (GFO)	11.50
Quorn & vegetable cottage pie , in rich red wine gravy, topped with cheesy mash, served with pickled red cabbage (v)	9.90

Sunday Sides & Extras

Extra homemade Yorkshire pudding	1.00
Bowl of home roast potatoes to share	3.00
Bowl of cauliflower cheese to share	3.00

Homemade desserts...

Vanilla panacotta , mixed berry compote & homemade honeycomb (GFO)	5.50
Millionaires sundae , vanilla, chocolate & caramel ice cream, salted caramel, chocolate sauce & chocolate shortbread biscuits (GFO)	5.90
Rhubarb, oat & almond crumble , with custard or ice cream	5.90
Sticky toffee pudding , toffee sauce & ginger ice cream (GFO)	5.50

(v) Denotes dishes that are vegetarian. All dishes may contain traces of nuts. All fish dishes may contain bones, and indeed, all desserts will contain calories.

Please inform your server if you have any allergies, full allergy information is available upon request. It is important not to rely exclusively on menu information because sometimes, our recipes may change. Customers who consider themselves at risk should always seek advice from our team before ordering. Your food is cooked freshly for you; therefore our chefs are more than happy to amend most of their ingredients...If you are not totally satisfied with any aspect of your visit, please speak to a member of our team who will be only too happy to help and hopefully rectify any problems... alternatively please complete a customer comment card...

The Lion at Farnsfield

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