

Winter Menu

Created by head chef Mark Simpson

From 11.30am Monday to Saturday

To begin...

Selection of warm artisan breads to share , slow roasted garlic, balsamic vinegar & extra virgin olive oil (V, Vegan Opt)	6.90
Homemade seasonal soup of the day , fresh artisan bread & butter (VO, GFO)	5.50
Pan seared pigeon breast , local pigeon breast, cured bacon & black pudding flash fried together, mixed leaf salad & a red wine jus (GFO)	6.50
Garlic mushrooms , chestnut & oyster mushrooms sautéed with fresh garlic & cream, toasted sourdough, dressed leaves (VO, GFO)	6.20
Smooth chicken liver pate , chef's own winter fruit chutney, artisan bread (GFO)	5.90
Salmon, haddock & dill fishcake , mixed leaves & hollandaise sauce	6.50
Potted beef , braised beef in a red wine & herb stock, rich Parmesan cream, fresh leaf salad & toasted bread (GFO)	6.50
Halloumi, courgette & butternut squash stack , chargrilled courgette strips & roasted butternut squash topped with pan-fried halloumi, dressed with herb oil (VO, Vegan Opt, GFO)	5.70
Cromer crab rilette crostini , softened fennel, celery & onion bound with cream cheese & Cromer crab meat, seasonal leaves & pickled cucumber	6.70

The Main Event

Butterflied chicken breast , herbed mash, honey sautéed Chantonay carrots & chicken & thyme sauce (GFO)	13.90
Winter vegetable stew & herb dumpling , slow cooked seasonal vegetables in a thick rich gravy, fresh herb dumpling, creamy mashed potatoes (V, GFO)	11.90
Lemon & caper salmon supreme , pan fried salmon, crushed baby potatoes, tenderstem broccoli & a lemon & caper butter (GFO)	14.90
Slow roasted belly pork , boulangere potatoes, nutmeg spiced spinach, sage jus (GFO)	14.50
Baked smoked haddock fillet atop sautéed gnocchi, spinach & garden peas in a creamy mussel sauce	15.50
Red wine marinated lamb Leg Steak , rosemary mashed potatoes, creamed carrots & parsnips, parsnip crisps & a red wine jus (GFO)	15.90

Sweet potato, chestnut, spinach & brie filo pie , buttered tenderstem broccoli, pesto crushed baby potatoes & a vintage Cheddar sauce (V)	12.50
Slow braised blade of British beef , braised in a rich red wine & thyme gravy, sautéed buttered green beans & pancetta lardons, creamy mashed potatoes (GFO)	14.90
Homemade steak, real ale & mushroom pie , light puff pastry lid, choice of twice Cooked chunky chips & mushy peas or creamy mash, seasonal vegetables & rich gravy (top your pie with Stilton cheese? please add 1.50)	12.70
Thick local pork sausages , homemade by our local village butcher, buttered mashed potatoes, thick caramelised onion gravy & topped with traditional ale battered onion rings	12.70
Chef's real ale battered haddock , twice cooked hand cut chunky chips, mushy peas, homemade tartare sauce & a fresh lemon wedge (add a tangy curry sauce? add 1.50)	12.90

Locally Sourced Chargrilled Steaks

All of our locally sourced prime British beef steaks are hand cut in-house & aged for a minimum of 21 days, served with roast tomato, caramelised garlic, seasoned mushrooms, fresh leaves & a basket of twice cooked chunky chips

10oz **Sirloin** (GFO) 18.90

8oz **Ribeye** (GFO) 17.50

Steak sauce? choose vintage Cheddar, roast garlic, pepper, red wine or mushroom 2.00

Homemade gourmet burgers

Our chargrilled homemade burgers are lovingly handmade in our kitchen with fully traceable local produce & served upon a toasted Welbeck seeded bun with gem lettuce, sliced beef tomato, burger relish & skin on fries

Cajun spiced chicken burger, topped with sliced avocado, peppered cheese & Cajun mayo 12.90

Big blue burger stack, steak burger, crispy bacon, molten blue cheese & traditional ale battered onion ring 12.90

The Veggie, chickpea, sweet potato & seasonal vegetables flavoured with smoked paprika & cumin, topped with molten mozzarella & an ale battered onion ring (VO, Vegan Opt, GFO) 12.50

Chilli cheese nacho stack, prime steak burger topped with beef chilli, molten Cheddar, nachos & sour cream 13.50

Sides & finishing touches

English garden salad (fresh leaves, cucumber, tomato, spring onion, carrot, radish, red onion)	3.00
Buttered mash	3.00
Seasonal vegetables	3.00
Real ale battered onion rings	3.00
Cheesy mash	3.50
Chilli cheese fries, skin on rustic fries topped with chilli beef & cheddar	4.50
Twice cooked chunky chips (add cheddar? please add 1.00)	3.00
Skin on rustic fries	3.00
Garlic ciabatta bread (add molten cheddar? please add 1.00)	3.00

All fish dishes may contain bones, and indeed, all desserts will contain calories.

Your food is cooked freshly for you; therefore, our chefs are more than happy to amend most of their ingredients...

Please note we no longer accept payment by cheque... Cash back facilities are available with purchases...

All of us at The Lion are totally committed to providing our customers with outstanding service and product quality... 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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