

# Spring 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 option) 6.90

**Homemade seasonal soup of the day**, fresh artisan bread & butter (vo)(gfo) 5.50

**Pan seared, local pigeon breast**, cured bacon & black pudding, fresh leaf salad & red wine jus (gfo) 6.50

**Garlic mushrooms upon toast**, chestnut & oyster mushrooms, sautéed with fresh garlic & cream, upon toasted sourdough (vo)(gfo) 6.20

**Smooth chicken liver pate**, chef's own fruit chutney, artisan bread (gfo) 5.90

**Salmon, haddock & dill fishcake**, pea shoots & hollandaise sauce 6.50

**Chef's own potted beef**, topped with butter, finished with a rich Parmesan cream, fresh leaf salad & toasted artisan 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 option) (gfo) 5.70

**Cromer crab rilette crostini**, softened fennel, celery, onion, cream cheese & Cromer crab, seasonal leaves & pickled cucumber 6.70

## The Main Event

**Butterflied chicken breast**, herb mash, honey sautéed Chantenay carrots, chicken & thyme sauce (gfo) 13.90

**Rich vegetable stew & herb dumpling**, slow cooked seasonal vegetables within a thick, rich gravy, fresh herb dumpling, creamy mashed potatoes (vegan option) 11.90

**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

- Lemon & caper salmon supreme**, pan fried salmon, crushed baby potatoes, tenderstem broccoli, lemon & caper butter (gfo) **14.90**
- Slow roasted belly pork**, sweet potato dauphinoise potatoes, roast Chantenay carrots & sage jus (gfo) **14.50**
- Oven baked, smoked haddock fillet**, sautéed gnocchi, spinach & garden peas within a creamy mussel sauce **15.50**
- Lamb leg steak**, marinated in red wine, with rosemary mashed potatoes, creamed carrots & parsnips, parsnip crisps & red wine jus (gfo) **15.90**
- Sweet potato, chestnut, spinach & brie filo pie**, buttered tenderstem broccoli, pesto crushed baby potatoes & vintage Cheddar sauce (v) **12.50**
- Homemade steak, real ale & mushroom pie**, light puff pastry lid, your 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 & 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**

**8oz Fillet (GFO) 23.90**

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 option) (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 Fernsfield*