

Dinner Menu

Jermaine King - our head chef would like you to know that every dish on our menu is homemade, that we do not have a microwave in the kitchen and all dishes are made to order, so at busy times there may be a wait.
Breakfast At The Lion - is served everyday 8-9.30am if you fancy a joining us to start your day off in the best possible way please feel free.

Sunday Lunch - is served every sunday 12-2.30pm there is always a choice of two roasted meats which can then be followed with any sweet dessert for £4.

Nuts - we cannot guarantee that our dishes have not come into contact with nuts as we use them in our kitchen, if you have any queries please ask a member of staff

Ceoliacs - some of our dishes are gluten free and we also hold gluten free bread, our chefs will do their best to always accomodate your requirements.

Specials Boards - are dotted around and change daily.....please take a look.

Seafood Chowder served with homemade bread £6.50

Homemade Pork And Sage Tortellini with a chicken consomme teapot and a granny smith puree £6.95

Olives marinated in garlic, chilli and rosemary oil £2.00

Scallops with iberico ham and parsley foam £8.95

Wild Mushroom, Spinach, Goats Cheese And Poached Duck Egg smoked cheese biscuit and pimento cream £6.50 (v)

Homemade Bread dipping oil, sundried tomatoes and olives £3.75

Venison Carpaccio silver skin onions, parsnip puree, beetroot, parmesan, parsnip crisps and sherry vinaigrette £7.95

Mains

Norfolk Ale Battered Cod And Chunky Chips minted mushy peas, homemade tartare, salad £12.50

Steaks served with hand cut chips, charred honey and mustard onion, garlic portabella mushroom, slow roasted tomato and a sauce of your choice - peppercorn, chimichurri (shallot, parsley, chilli, garlic) or binham blue cheese **12oz Ribeye** £26.95 **10oz Sirloin** £22.50

Homemade Burgers served with chunky chips, coleslaw, homemade relish and buttered corn on the cob

8oz Beef Burger £12.45 **Surf & Turf** 8oz beef burger with tiger prawns £13.95

Additional Toppings smoked cheese sauce, bacon, homemade chilli jam £1.00 each

Little Bo-Peep's Duo Of Sheep seared lamb rump and charred lamb cutlet, rosemary smoked fondant potatoes,

confit carrots and textures of cauliflower £18.45

Fish Pie With A Twist a variety of fishy bites, vongole clams, braised fennel, chive mash and a seafood puree £15.45

In House Hay Smoked Venison celeriac creamed potatoes, trio of beetroot (ruby, golden and candied) pickled blackberries, venison jus £16.95

3 Little Pigs seared pork rack, belly pork wrapped black pudding, candied pigs tail (shaped sweet crackling) glazed sweetbreads, braised barley, medley of root vegetables, served with its own juices £16.95

Rainbow Mille Feuille rosewater pastry, parsley pastry, charred, pickled and turned confit vegetables, sweet potato fondants and a cameo apple puree £13.95 (v)

Salads With Homemade Bread

Tiger Prawns And Crayfish trio of pickled beetroot, home-grown leaves, lemongrass pickled potatoes, lemon balm, verbena leaves and smoked cheddar crumb £12.95

Chicken And Crispy Pancetta maple glazed new potatoes, home grown leaves, soft boiled egg, grated horseradish and chives £12.95

Tomato 4 Ways vine cherry tomatoes, garlic and thyme tomatoes, sweet balsamic roasted tomatoes, mozzarella, nasturtium leaves and a shot of tomato gazpacho £12.95

Platters

Seafood cod goujons, smoked salmon, tiger prawns, cockles and prawns marinated in garlic, chilli & shallots, grilled salmon fillet, mixed salad, chefs bread, lemon mayonnaise and coleslaw for 1 £14.95 for 2 £26.95

Ploughman's selection of cold meats, local cheese, pickled onion, pork pie, homemade pickles, sliced apple, celery, coleslaw salad and chef's bread for 1 £12.95 for 2 £22.95

Sides

Hand Cut Chips £2.50 **With Cheese** £3.00

Buttered Corn On The Cob £2.00

Homemade Coleslaw £2.00

Homemade Bread And Butter For 1 £2.00 **For 2** £3.00

Buttered New Potatoes £2.50

Creamy Mash £2.50

Celeriac Creamed Potatoes £3.00

Medley Of Roasted Vegetables £2.50

Mixed Side Salad £2.00

Homemade Onion Rings £2.50

Garlic Bread £2.50

Desserts

Banoffee Pie burnt caramel pastry, banana puree, homemade toffee ice cream, duo of cocoa and Chantilly cream, peanut soil £6.45

Elements Of Chocolate crystallised chocolate orange, white chocolate cherry truffles, cocoa nibs (unfortified chocolate) baked chocolate buttons and a salted chocolate caramel mousse £6.45

Warm Pistachio Blondie white chocolate and lemon curd, lime cream and candied salted pistachios £6.45

Cheeseboard binham blue, norfolk dapple, camembert, smoked cheddar, homemade jam and homemade chutney £6.95

Homemade Ice Creams please ask your server for today's selection **2 scoops** £4.95 **3 scoops** £5.95

(if you would like a glass of dessert wine or a glass of port we have them too!)

Little Lions / Lionesses

(under 12 years of age)

4oz Burger handcut chips and beans, peas or coleslaw £6.50

Homemade Meatballs penne pasta and garlic bread £6.50

Fish And Chips handcut chips, mushy peas or garden peas £6.50

Beans On Toast 1 slice £2.50 2 slices £3.50 **Cheese On Toast** 1 slice £2.50 2 slices £3.50

Little Lions / Lionesses Desserts

Ice Cream Surprise vanilla ice cream, chocolate soil, marshmallows and banana puree £3.50

Homemade Chocolate Brownie with vanilla ice cream £3.50

All Prices include VAT at the current rate. Gratuities at your discretion. Some of our fish dishes may contain small bones, all of our food is prepared in our kitchen where nuts, cereals containing gluten and other allergens are present, please ensure you speak to a member of staff if you have any allergy or intolerances before ordering.