

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 - served everyday 8.00am - 9.30am if you fancy a joining us to start your day off in the best possible way please feel free.

Sunday Lunch - served every Sunday 12.00pm - 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.

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

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

Starters and Nibbles

Homemade Bread dipping oil, sundried tomatoes, olives £3.75

Seafood Chowder homemade bread £6.50

Modern Prawn Cocktail salt and pepper tuille with north atlantic prawns in marie rose sauce, garlic tiger prawns, samphire, pressed cucumber £6.45

Ham, Egg And Chips With A Twist smoked ham hock rilette, confit egg yolk, spring potato nest £6.95

Trio of Homemade Pâté salmon and chive, chicken liver, smoked mackerel, homemade bread £6.45

Dill And Vodka Cured Trout bloody mary sorbet, avocado gel, sourdough shavings, dill oil £6.95

Charred Halloumi (v) smoked aubergine puree, tomato and red pepper tapenade, seeded brittle £6.45

Mains

Norfolk Ale Battered Fish Of The Day hand cut chips, curried scraps, minted mushy peas, tartare sauce, sherry vinegar pearls £12.95

Homemade Burgers hand cut chips, jalapeño relish, coleslaw, homemade onion rings

8oz Beef Burger £11.95 **Surf & Turf** 8oz beef burger with tiger prawns £13.45

Additional Toppings smoked cheese sauce or bacon £1.00 each

Bouillabaisse (Fish Stew) homemade crisps dusted in parmesan and garlic, homemade seaweed bread £14.95

10oz Sirloin Steak hand cut chips, garlic portabella mushroom, slow roasted tomato, homemade onion rings and a sauce of your choice - peppercorn, chimichurri (shallot, parsley, chilli, garlic) or binham blue cheese £22.50

The Red Lion's Mixed Grill lamb loin, charred strip of beef (served pink), portabella mushroom, faggot, sausage, white pudding, slow roasted tomato, hand cut chips £24.50

Spiced Monkfish bombay potatoes, bhaji, apricot puree, cucumber yoghurt and mint foam, pickled cauliflower £15.95

Chargrilled Marinated Strip Of Beef (Served Pink) fennel and beef arancini coated in sesame and poppy seeds, roasted garlic puree, bok choy, baby carrots, pickled chilli, beef and chocolate jus £17.45

A Take On Roast Chicken poached tender breast, roasted chicken wing, crispy chicken skin, garlic and root vegetable mash, crispy potato, roasted baby carrots, buttered posh greens, parsnip crisps, chicken and thyme gravy, bread sauce foam £16.95

Falafel Scotch Egg (v) sweet potato galette, red pepper tapenade, basil pesto £13.95

Salads With Homemade Bread

Tiger Prawn And Crayfish lemongrass pickled potatoes, samphire, pressed cucumber, avocado gel, lemon balm, seeded brittle £12.95

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

Red Pepper Ricotta Mousse (v) charcoal yoghurt mayonnaise, smoked cheddar shards, spiced chickpeas, heirloom tomatoes, rocket, frisee £12.95

Platters

Seafood cod goujons, smoked salmon, tiger prawns, cockles and prawns marinated in garlic, chilli and shallots, grilled salmon fillet, seaweed fritters, mixed salad, chef's bread, chips, marie rose sauce, 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, chips, chef's bread
for 1 £12.95 **for 2** £22.95

Sides

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

Homemade Coleslaw £2.00 **Homemade Onion Rings** £3.00

Mixed Side Salad £2.00 **Creamy Mash** £2.50 **Seaweed Fritters** £3.00

Bombay Potatoes £3.00 **Garlic And Root Vegetable Mash** £2.50

Baby Carrots £2.50 **Posh Greens (Samphire, Kale And Spinach)** £2.50

Homemade Bread & Butter for 2 £3.00 **Homemade Bread & Butter for 1** £2.00 **Garlic Bread** £2.50

Desserts

Peated Whisky Chocolate Fondant Tart hazelnut honeycomb, chilli chocolate shavings, homemade stout and date ice cream £6.45

Rhubarb And Custard Baked Alaska hints of lemon and ginger, crème anglaise £6.45

Warm Pistachio Blondie (Brownie with a difference) white chocolate and lemon curd, lime cream, candied salted pistachios £6.45

Homemade Chocolate Brownie vanilla ice cream £5.95

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

Cheeseboard selection of local cheeses, assorted biscuits, homemade chutney, jam £6.95

Dessert Of The Day please see our special board for today's dessert £5.95

P.S.....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 hand cut chips and beans, peas or coleslaw £6.50

Two Sausages creamy mash, gravy £6.50

Fish And 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, hazelnut honeycomb £3.50

Homemade Chocolate Brownie 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.