

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, join us to start your day off in the best possible way.

Sunday Lunch - served every Sunday 12.00pm - 2.30pm, 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 very best to accommodate your requirements. All gluten free dishes are marked with **(GF)**.

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

Starters and Nibbles

Homemade Bread dipping oil, sundried tomatoes, olives £4.45

Seafood Chowder homemade bread £6.95

Sweet Pea Panacotta And Cromer Crab cucumber and mint sorbet, toasted homemade bread, crab mayonnaise £7.95

Chicken And Black Pudding Terrine toasted sourdough, piccalilli, toasted hazelnuts £6.95

Trio Of Homemade Pâté salmon and chive, chicken liver, smoked mackerel, homemade bread £6.95

Seared Scallops medley of chorizo, red pepper and chickpeas, pea and basil puree Small £8.95 // Large £15.95 **(GF)**

Charred Halloumi (v) smoked aubergine puree, tomato and red pepper tapenade, seeded brittle £6.95 **(GF)**

Mains

Norfolk Ale Battered Fish Of The Day hand cut chips, curried scraps, minted mushy peas, tartare sauce, sherry vinegar pearls £13.45

Homemade 8oz Beef Burger hand cut chips, jalapeño relish, coleslaw, homemade onion rings £12.45

Additional Toppings smoked cheese sauce or bacon £1.00 each or both for £1.50

Add tiger prawns £1.50

Bouillabaisse (Fish Stew) homemade crisps dusted in parmesan and garlic, homemade seaweed bread, spinach £15.95

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 Surf And Turf 6oz sirloin steak, chargrilled monkfish, tiger prawn skewer, hand cut chips, posh greens, tomatoes, garlic butter £24.50 **(GF)**

Spiced Monkfish bombay potatoes, bhaji, apricot puree, cucumber yoghurt and mint foam, buttered radish, pickled cauliflower £16.95 **(GF)**

Duo Of Lamb herb crusted loin of lamb (cooked pink), slow braised shoulder meat, dauphinoise potatoes, roasted baby carrots, cherry tomatoes, confit baby onions, sweetcorn puree, lamb and rosemary jus £18.95

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

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

Salads With Homemade Bread Or Gluten Free Toast

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

Thai Beef crispy rice noodles, chinese leaf, tomatoes, cucumber, spring onions, coriander leaves, thai dressing £12.95

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

all of our salads can be made gluten free by using gluten free toast rather than homemade bread

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

Side Of Veg £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

Apples And Berries pressed apple, cherry ice cream, hazelnut cream, poached berries, hazelnut crumble £6.45

Rhubarb And Custard Baked Alaska hints of lemon and ginger, crème anglaise £6.95

Warm Pistachio Blondie (brownie with a difference) white chocolate and lemon curd, lime cream, candied salted pistachios £6.95

Dessert Of The Day please see our special board £5.95

Homemade Chocolate Brownie vanilla ice cream £6.45

Aldbrough Ice Creams please ask your server for today's selection **2 scoops** £4.95 **3 scoops** £5.95 **(GF)**

Cheeseboard dapple, binham blue, brie, assorted biscuits, homemade chutney, jam £6.95

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.