



The Dandy Lion

A la carte Menu

Starters

- Soup of the day, sourdough bread £8 **(V)**
Pork chipolata sausage, honey & whole grain mustard glaze, sourdough bread £9.5
Smoked salmon, pickled shallots, capers, dill, lemon dressing & sourdough bread £10
Haddock & spring onion fishcake, saffron, mayo, crushed peas & lemon £9.5
Rump steak fritters, garlic, onion & fresh herbs, smoked cheddar, breadcrumbs & mustard mayo £10
Beetroot & herbs arancini, truffle mayo, shaved parmesan cheese £8.5 **(V)**
Chicken wings in **BBQ** sauce, sesame seeds & spring onions £8.5
Calamari, garlic chili, parsley & tartare sauce £9

Nibbles, sharers & sides

- Marinated olives £5 **(VG)**
Sourdough bread, balsamic vinegar £5 **(VG)**
Sharing platter of mixed olives, arancini, chipolatas & sourdough bread £15.5
Honey & rosemary baked camembert, ciabatta bread & onion marmalade £14.5 **(V)**

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- Fries £4
Cheesy fries £4.5
Honey glazed carrots & coriander £5
Tender stem broccoli £6
Mixed salad, tomatoes, red peppers, house dressing £7 **(VG)**

Mains

- Chargrilled beef burger, cheddar, baby gem lettuce, burger sauce, tomatoes & fries £16 Add bacon £1
Cajun spiced fried chicken burger, sriracha mayo, baby gem lettuce, tomatoes, fries £16

Crispy cider battered cod, chips, crushed fresh peas & tartare sauce £16

- Slow roast pork belly, crushed new potatoes, celeriac puree, parsnips, glazed carrots & mustard sauce £18 **(GF)**
8oz sirloin steak, baked tomato, portobello mushroom, fries, peppercorn sauce £22 **(GF)**
10oz Cut Gammon, fried eggs, oven roasted tomatoes, mushroom, chips £17
Lamb shoulder confit, dauphinoise, butternut squash puree, pickled cabbage & red wine sauce £22

Cajun spiced chicken salad, baby gem lettuce, croutons, tomato & green beans house dressing £14
Beetroot, goat cheese & sage risotto with crispy parmesan £15 **(V)**

Roasted turmeric cauliflower salad with green lentils, spinach, cashew nuts & house dressing £15 **(VG/GF)**

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens.

V= Vegetarian

VG = Vegan

GF = Gluten Free