

EST. 2008.



THE LION INN

GASTRO PUB • DELUXE AUBERGE

Lunch and Dinner Menu

Monday – Friday lunch 11.30am-2.30pm Monday – Friday dinner 5.30pm-9pm

Saturday all day dining from 11.30am-9pm

Please view daily specials before placing your order, either at the bar, or via Wi-Q from your smart device (see table card for instructions)

Breads

Bread board (for 2): walnut bread, olive bread, crusty white bread, butter & olive oil with balsamic 3.95

Garlic ciabatta 3.25

Garlic ciabatta with cheese 3.75

Starters

Homemade soup of the day: crusty bread 4.50

Charcuterie board: salami, chorizo, cured pork, speck, crusty bread, sundried tomatoes, olive oil & balsamic 6.25

(V) Breaded baby goats cheese: fine green bean, orange segment, beetroot & hazelnut salad with balsamic 5.75

Prawn & crayfish cocktail: Marie Rose sauce & walnut bread 5.95

Fried salt & pepper calamari: sweet chilli dip 5.95

Lambton & Jackson smoked salmon with mackerel mousse: lemon oil, capers & walnut bread 6.50

Chicken liver pate: port jelly, apricot & orange chutney, toasted brioche 5.95

Small or Large

Blue Strawberry Salad: dressed leaves, Atlantic prawns, grilled bacon, Stilton, cashew nuts & croutons 6.50/10.50

(V) Homemade tart of the day: See specials board (main with sweet potato chips) 5.95/10.50

Spaghetti bolognese: minced beef, pancetta & pork cooked in tomato ragu served with parmesan 5.95/9.95

(V) Pappardelle pasta: Mediterranean vegetables in a rich tomato sauce with basil pesto & parmesan 5.95/9.95

Sharing Platters

Lion Ploughman's: glazed Wiltshire ham, ham hock terrine, keens cheddar, Blacksticks blue, pickled onion, branston pickle & crusty bread 9

Fish platter: smoked mackerel mousse, smoked salmon roulade, salmon gravadlax, breaded fishcakes, pickled herring, King prawns, anchovies, Marie Rose sauce & walnut bread 9

(V) Vegetarian platter: broccoli, stilton & potato croquettes, goats cheese mousse, beetroot relish, truffle oil, stuffed pepperdew, saffron pickled courgette, rosemary focaccia 9

Lion Classics

Line caught haddock: in 'Amstel' batter, small 'duck fat' chips & Tartare sauce Small 9.95 Large 11.95

Slow roast belly of Burnham pork: apple sauce, Cornish cider mustard jus, mashed potato & crackling 11.95

Micky Harper's pie of the day: (see specials board) served with mashed potato 11.95

Homemade fish pie: smoked haddock, salmon, King prawn, crayfish tails & cheesy mash 12.50

(V) Filo parcel: wild mushroom, spinach & Parmesan with frites & ratatouille 10.50

Lion Grills

Char-grilled 28 day aged 10oz rump steak: garlic mushroom, tomato & 'duck fat' chips 16.95

Char-grilled 28 day aged 8oz sirloin steak: garlic mushroom, tomato & 'duck fat' chips 17.95

Handmade burger: 100% Scottish beef (med or well done) Dijon mayonnaise, pancetta, melted cheese & frites 10.95

Minute steak & frites: 5oz sirloin steak with Maitre d'hôtel butter & frites (med or well done) 9.95

Grilled chicken burger: tomato, mayonnaise, pancetta & spicy avocado with frites 9.95

House salad: carrot, cucumber, red onion, beef tomato & honey mustard dressing - Cajun chicken or Seared salmon 9.95

Sides

Creamy mash / Mixed salad / Mushy peas / Garden peas / Garlic mushrooms / Fresh vegetables / 'Duck fat' chips / Frites 2.95 each

Homemade battered onion rings & aioli dip 2.95

Béarnaise or peppercorn 1.00

SEE SPECIAL BOARDS FOR TODAY'S FISH

All of our fish is fresh from the market

All our dishes may contain traces of nuts.

FOOD ALLERGIES AND INTOLERANCES : Please speak to a member of staff about the ingredients of your meal before ordering - thank you

GLUTEN FREE MENU AVAILABLE

The Lion Inn, Main Road, Boreham, Chelmsford, Essex, CM3 3JA

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