

•EST. 2008.



THE LION INN

GASTRO PUB • DELUXE AUBERGE

Sunday Lunch

Please view daily Specials Board before placing your food order at the bar

Bread

Garlic bread 3.25

Garlic bread with cheese 3.75

Bread board (for 2 persons), walnut bread, crusty white, olive bread, butter, olive oil/balsamic 3.95

Starters

Homemade soup of the day: crusty bread 4.95

Charcuterie board: salami, chorizo, cured pork, speck, crusty bread, sundried tomatoes, olive oil & balsamic vinegar 6.50

Smoked haddock & spinach tartlet: pea shoots & honey mustard dressing 6.25

Home cured salmon gravadlax: spiced avocado & ciabatta thins 5.95

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

(V) Grilled goats cheese: beetroot relish, fine green bean, orange segment and hazelnut salad 5.85

Crispy chicken satay: spring onion & sticky rice 5.95

Starter or Main

(V) Homemade tart of the day: honey roasted butternut squash, red onion & mature cheddar (main course with sweet potato chips) 5.95 / 10.50

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

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

(V) Pappardelle pasta: roasted Mediterranean vegetable & rocket in rich tomato sauce with basil pesto 5.95 / 9.95

Main Course

Roast English sirloin beef: Yorkshire pudding & roast potatoes (rare, medium, well-done: please specify). 14.50

Pan roast corn fed chicken breast: roast potatoes, sausage meat stuffing, Yorkshire pudding & chicken gravy 12.95

Roast English lamb rump (served pink): roast potatoes, Yorkshire pudding & rosemary gravy 14.50

Slow roast belly of Burnham pork: creamy mash, crackling, Cornish cider & wholegrain mustard 13.50

Mick's pie of the day: (see specials board) 12.95

Wild boar & smoky bacon casserole: braised in a rich red wine sauce with wild basmati rice 12.95

Fish Pie: smoked haddock, salmon, king prawns & crayfish tails with cheesy mash topping 13.50

All the above are served with a selection of fresh vegetables

(V) Filo parcel: wild mushroom, spinach & Parmesan with sweet potato chips & ratatouille 10.50

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

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

See Specials Board for today's Fish

Sides

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

Yorkshire Puding 1.00

Desserts

- Bramley apple & blackberry crumble: (contains nuts) fresh Madagascan vanilla custard 5.50
Mixed berry Eton mess: raspberries, blackberries, strawberries, vanilla ice cream, broken meringue & whipped cream 5.95
Vanilla crème brulee: shortbread biscuit 5.35
Steamed raspberry jam sponge: fresh Madagascan vanilla custard 5.50
Chocolate & hazelnut brownie: chocolate sauce & vanilla ice cream 5.75
Baked coffee cheesecake: chocolate ganache topping & whipped cream 5.75
Warm Belgian waffle: banana, toffee sauce, whipped cream & toasted pecan nuts 5.75
Triple chocolate mousse: cranberry, white chocolate & pistachio cookie 5.75
Selection of ice creams & sorbets 4.50
Cheese Platter: Keen's cheddar, Blacksticks blue Stilton, Somerset Brie, walnut bread, water biscuits & onion marmalade 7.75
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Mini Puds

- Mini cherry bakewell panna cotta (contains nuts) 3.95
Mini "Snickers" mousse (contains nuts) 3.95
Mini lemon posset 3.95

All our dishes may contain traces of nuts.
Please advise us of any food allergies or special dietary requirements before ordering.
GLUTEN FREE MENU AVAILABLE

The Lion Inn, Main Road, Boreham, Chelmsford, Essex, CM3 3JA
T:01245 394900 www.lioninnhotel.co.uk