

THE THREE LIONS

RESTAURANT

STARTERS

Soup of the day served with crusty bread <i>(v) (gfo)</i>	£6.50
Confit of salmon, cauliflower puree, dressed salad <i>(gf)</i>	£9.95
A Pithivier of roasted beetroot and feta cheese, buttered spinach <i>(v)</i>	£8.95
A salad of cous-cous with sun dried tomatoes, chilli, bitter sweet peppers <i>(v) (vgn)</i>	£8.95
Spiced humus with celery and carrots <i>(v) (vgn) (gf)</i>	£5.95
Mosaic terrine of chicken and wild mushroom, sauce gribiche, toast <i>(gfo)</i>	£8.95
Baked camembert with garlic and rosemary, crusty bread <i>(gfo)</i>	£6.95

MAIN COURSES

Roast belly of local pork, braised red cabbage, champ potatoes, parsley root, <i>(gf)</i> apple sauce, jus of sage	£18.95
Pan fried sirloin steak bordelaise, French beans, roasted shallots, potato puree <i>(gf)</i>	£26.95
Braised shoulder of lamb, parsley crumb, white beans a la crème, heritage carrots	£21.95
Cod Viennoise with fettuccini, little gem lettuce, velouté of chives	£20.95
Grilled whole plaice, lemon scented onions, parsley, mashed potato <i>(gf)</i>	£15.95
Panfried wing of skate with clams, buttered spinach, fondant potato, <i>(gf)</i> jus Parisienne	£15.95
Panfried tofu <u>or</u> crisp polenta, baby spinach ratatouille of vegetables <i>(v) (vgn) (gf)</i>	£14.95

DESSERTS

Blackberry posset with shortbread, apple sorbet <i>(gfo)</i>	£6.95
Bitter chocolate marquise with raspberry, mango sorbet	£10.95
Iced nougatine parfait with citrus fruits, passion fruit <i>(gf)</i>	£8.50
Vanilla Crème Brûlée, root ginger, raspberry sorbet <i>(gf)</i>	£7.95
Warm chocolate and orange bread and butter pudding, chocolate ice cream <i>(gf)</i>	£6.95
Selection of local cheese, pear and date chutney, biscuits	£12.95
A selection of ice creams and sorbets	£2.00 per scoop, 3 for £5.00

(v) = Vegetarian (vgn) = Vegan (gf) = Gluten Free (gfo) = Gluten Free Option