

STARTERS/LIGHT LUNCH...

Wild Mushroom Arancini, Rolled in Seeded Crumb & Deep Fried with Truffle & Chive Mayonnaise & Wild Garlic Herb Oil Dressed Leaves	£8.90/14.90
Black Pudding Fritter In Landlords Ale Batter, Caper And Parsley Mayonnaise Pickled Pink Onions	£8.50/14.90
Baked Somerset Brie Wedges with Rhubarb, Pear & Apple Chutney, Rocket Salad	£8.90/14.90
Whipped Chicken Liver Pate, Brioche Toast, Apple, Pickled Walnuts & Radish	£8.90/14.90
Potted Smoked Salmon Rillettes , Lime Pickled Cucumber , Dressed Leaves Sourdough & Yorkshire Rapeseed Oil Crostini	£10.90/16.90
Baked Whitby Crab "Thermidor "Baked with Mustard, Cognac, Gruyere Cheese, Double Cream, Dressed Salad & Ciabatta Toasts	£12.90/18.90
Homemade Soup Of The Day served with Crusty Bread & Butter Please ask one of the Team For Today's Flavour	£6.90
MAIN COURSE	
Creamy Chicken & Spring Herb Pie with Tarragon, Spinach & Parsley, Shortcrust Pastry Triple cooked Chips or Mash & Buttered vegetables	£17.90
Sticky Asian Glazed Belly Pork with Spring Onions, Honey, Soy & Garlic Pak Choi, Sesame Coriander Rice & Pickled Pink Ginger	£21.50
Lamb & Spinach Karahi, A Medium spiced Lamb & Spinach Curry ,with Basmati Rice ,Naan Bread & Mango Chutney	£18.90
Beer Battered Haddock Fillet , Minty Mushy Peas , Triple Cooked Chips , Chunky Tartare Sauce , Lemon [Smaller Portion £14.50]	£17.90
Portabello Mushroom , Asparagus & Spinach Wellington, A Cream , White Wine & Basil Sauce and a Vegetable Medley	£18.50
Pan Fried Sea Bass fillet with Asparagus, Pea & Mint Risotto, Spring Green Salad	£21.50
Quiche Of The Day with Dressed Seasonal Salad, House Chutney & Buttered New Potato	es £15.90
SANDWICHES	
Korean BBQ pulled Pork Tacos [two] Dressed Salad & Triple Cooked Chips	£11.90
Hot Roast Beef with Onion Marmalade, Ciabatta Loaf, Stockpot Gravy , Triple Cooked Ch	ips £11.90
Welsh Rarebit - Glazed Rarebit on Toasted Sourdough Dressed Salad Sweet Potato Fries	£10.90



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Wild Mushroom Arancini, Rolled in S Mayonnaise &Wild Garlic Oil Dressed		& Deep Fried with Truffle, Chive	£8.90
Black Pudding Fritter In Landlords A Pickled Pink Onions	le Batter, Cap	er And Parsley Mayonnaise	£8.50
Baked Somerset Brie Wedges with R	hubarb, Pear (& Apple Chutney, Rocket Salad	£8.90
Whipped Chicken Liver Pate, Brioche	Toast, Apple	, Pickled Walnuts & Radish	£8.90
Potted Smoked Salmon Rillettes , Lin Sourdough and Yorkshire Rapeseed o		cumber, Dressed Leaves	£10.90
Baked Whitby Crab "Thermidor "Bake Cream ,Dressed Salad & Ciabatta To		rd , Cognac, Gruyere Cheese, Double	£12.90
Homemade Soup Of The Day served Please ask one of the Team For Toda		read & Butter	£7.50
MAIN COURSE			
Creamy Chicken & Spring Herb Pie v Triple cooked Chips or Mash & Butter		, Spinach & Parsley, Shortcrust Pastry s	£17.50
Pan Fried Sea Bass Fillet with Aspara	agus, Pea & M	lint Risotto, Spring Green Salad	£21.50
Pan Roasted Lamb Rump, Provencal Rosemary & Malbec Jus	e Vegetables,	Black Olive Mash and Redcurrant,	£24.50
Slow Braised Beef Short Rib, Treacle Wholegrain Mustard Mash , Roasted			£22.90
Sticky Asian Glazed Belly Pork with S Pak Choi, Sesame Coriander Rice & P			£21.90
Beer Battered Haddock Fillet, Minty Sauce, Lemon	Mushy Peas,	Triple Cooked Chips, Chunky Tartare	£17.90
Portabello Mushroom, Asparagus & Sauce and a Vegetable Medley	Spinach Welli	ngton, Cream,White Wine & Basil	£18.50
SIDES			
Beef Dripping Chips	£4.00	Haloumi Fries	£4.90
Truffled Parmesan Fries	£4.90	Bread Basket with Dipping Oils	£5.90
Dressed Salad	£4.00	Sweet Potato Fries	£4.90

THE KNAPTON LION DESSERT MENU

TO FINISH...

Espresso Coffee & our Homemade Fennel & Hazelnut Biscotti	
Limoncello & Raspberry Posset with Amaretti Biscuits	£8.90
Sticky Toffee Pudding with Vale Of York Cinder Toffee Ice Cream	£8.90
Blueberry & Vanilla Creme Brulee with Brandy Snap & Shortbread Biscuits	£8.90
Caramel Ice Cream Sundae , Chocolate Fudge Sauce , Biscuits wafers & Berries	£8.90
Yorkshire Blue , Somerset Brie & Smoked Applewood Cheese Board with House Chutney Oat Cakes & Grapes	£12.90

LIGHTER OPTION....

Hot Drink and a Sweet Treat

£7.90

£8.90

- Americano
- Latte
- Cappuccino
- Flat White
- Mocha
- Yorkshire Tea
- Teapigs Earl Grey or Green Tea

Affogato - Two Scoops Of Bourbon Vanilla Ice Cream

Chocolate Brownie Bites
Assorted Chocolate Truffles
Baby Brulee & Shortbread
Cherry Chocolate Tiffin Bites
Two Scoops of Ice Cream

SOMETHING STRONGER...

Liqueur Coffee	£7.90	Glenmorangie Single Malt	£5.00
Baileys	£4.50	Disaronno Amaretto	£4.50
Tia Maria	£4.00	Fonseca Bin27 Port	£5.00



VEGAN & VEGETARIAN MENU

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	Wild Mushroom Arancini , Rolled in a Seeded Crumb , Deep Fried with a Chive Truffle Mayonnaise & Dressed Leaves	£8.90
GF	Vegetables Samosa, Pakora & Onion Bhaji with Dressed Salad and Riata	£9.90
DF	Beetroot Falafel with Harrisa Dressed Salad, Hummus & Mint Yoghurt dip	£8.90
CDF	Homemade Soup Of The Day served with Crusty Bread & Butter Please ask one of the Team For Today's Flavour	£7.50
	Baked Somerset Brie Wedges with Rhubarb , Pear & Apple Chutney, Rocket Salad	£8.90

MAIN COURSE....

GF/CVE

Asparaagus , Pea & Mint Risotto with Roasted Meditteranean Vegetables & Parmesan Cheese, Dressed Green Salad	£18.90
Portabello Mushroom, Asparagus & Spinach Wellington, Cream, White Wine & Basil Sauce and a Vegetable Medley	£18.50
Vegetarian Quiche Of The Day with Dressed Salad , House Chutney &. New Potatoes	£15.90

SIDES...

Truffled Parmesan Chips	£4.90	Triple Cooked Chips	£4.00
Dressed Salad	£4.00	Haloumi Fries	£4.90
Sweet Potato Fries	£4.90	Bread Basket with Dipping Oils	£5.90

if you have any allergies or food intolerances please speak to a member of the team before ordering