

Starters

barber's 1833 cheddar nuggets, sun dried tomato pesto, crispy shallots, pickled chilli (gf)	£8
pea & watercress soup, warm crusty bread (ve) add shredded ham hock for £2	£8
ham hock terrine, pickles, carrot puree, celeriac remoulade, toast	£9
torched mackerel, cucumber tartare, lemon, chilli oil, toast	£9
malaysian onion bhaji, curry sauce, cucumber & mint raita (ve/gf) Mains	£8
cider battered fish of the day, triple cooked chips, crushed peas, tartare (gf)	£17
the lion beef burger, burger sauce, cheddar, lettuce, gherkins	£18
quinoa cakes, Jerusalem artichoke, feta, savoy cabbage, maple dressing (ve/gf)	£18
Roasts	
all served with roast potatoes, glazed carrots, parsnip, beetroot, turnip mash, greens, yorkie, gravy	
free range pork belly	£20
free range roast chicken	£19
kingweston's sirloin of beef	£21
triple roast	£28
salmon, cream sauce	£20
roast hispi (ve/gf) (ask for a yorky!)	£18
cauliflower cheese (gf) £5, additional meat £7.50	
Desserts £8.50	
somerset mess, apple puree, cider syrup (gf/ve)	
tiramisu, chocolate & coffee sponge, chocolate cream, maraschino cherries	

somerset mess, apple puree, cider syrup (gf/ve)
tiramisu, chocolate & coffee sponge, chocolate cream, maraschino cherries
sticky toffee pudding, caramel sauce, cinnamon ice cream
rhubarb cheesecake, vanilla syrup, poached rhubarb
vanilla crème brulee, homemade shortbread, berry compote
west country cheeseboard
brownie, flapjack or mixed bites

Wifi: TheLion Password: Pennard2020

£13

£3

If you have a food allergy, intolerance or sensitivity, please let us know before you order your meal so we can advise you on ingredients. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes are completely allergen-free. As our produce is purchased fresh every day, please be understanding if certain dishes are unavailable.