



MENU

DECEMBER

STARTERS

SOUP OF THE DAY

Our freshly prepared soup of the day (see board), served with crusty bread.

£7.00

CHICKEN LIVER PARFAIT

With a toasted bloomer and red onion and spiced apple chutney.

£8.00

WHITBY BROWN SHRIMP & DUBLIN BAY PRAWN COCKTAIL

Individual prawn cocktail on a bed of crisp lettuce, prawns and shrimps, Marie Rose sauce and avocado mayonnaise.

£8.00

WHITE LION FAVOURITE

WHITEBAIT

Deep fried whitebait served with a lemon mayonnaise.

£8.00

WELSH RAREBIT

Traditional Welsh Rarebit served on thick Henllan bread. **v**

£8.00

BLACK PUDDING

Local black pudding topped with a poached egg and pepper sauce.

£8.00

SIDES

Tossed and dressed green salad with cherry tomatoes. £3.50 **v**

Parmesan coated chips. £4.00 **v**

Homemade beer batter onion rings. £4.00 **v**

Garlicky, herby field mushrooms. £4.00 **v**

CHILDREN'S MENU

We can offer small portions of most of the menu where required at half of the price.



N contains nuts **v** suitable for vegetarians

GF gluten-free **GFA** gluten-free available

For a full list of allergens, please ask a member of staff

MAIN COURSES

FESTIVE TURKEY & HAM STACK

Layers of turkey, ham and sausage meat stuffing, with fondant potato, seasonal veg and all the trimmings.

£22.00

WELSH STEAK & CHIPS

Pan fried 8oz sirloin steak (sourced locally from Dan Morris Butchers) served with homemade chips, onion rings and mushrooms, with a peppercorn sauce.

£25.50

FREE RANGE CHICKEN BURGER

The White Lion southern fried buttermilk chicken burger, topped with smoked bacon and cheese, served on a brioche bun with crisp gem lettuce, tomato and red onion spicy mayonnaise, homemade chips and crunchy slaw.

£16.50

WELSH STEAK & CRAFT ALE PIE

Homemade, hand-crafted steak pie in shortcrust pastry, served with homemade chips, minted mushy peas and a jug of comforting thick gravy.

£16.95

FREE RANGE BANGERS & MASH

A trio of local sausages resting on a cheddar cheese and celeriac mashed potato with a rich onion marmalade gravy.

£15.95

BEER BATTERED HADDOCK & CHIPS

Haddock fried in a homemade craft beer batter (**a definite must-try**) with thick-cut homemade chips, Tartare sauce and minted mushy peas.

£16.95

LOCAL LAMB SHANK

Welsh lamb shank with heavenly Dauphinoise potatoes, seasoned vegetables, redcurrant port wine and rosemary jus.

£24.00

MUSHROOM KIEV

Mushroom, leek, garlic and rosemary Kiev with mustard mash, flash-fried vegetables and a mushroom Madeira sauce.

£16.00 **v**