

SMALL PLATES

Fried Chicken Wings	5 x 6.0
Hot sauce, BBQ or sweet & sticky	10 x 10.0
Veggie Wings - Fried halloumi (v)	6.0
Hot sauce or BBQ	
Vegetable pakora & mango chutney (vg)	6.0
Hummus, flatbread (vg)	6.0
King prawns, padron peppers, chorizo	7.5
Cheddar & chorizo croquettes, sriracha mayo	6.5
Grilled merguez sausages, tzatziki, flat bread	6.0/9.5
Greek salad - Tomato, cucumber, mint, feta (v)	6.5/9.5
Spiced aubergine, pomegranate, yoghurt, flat bread (v)	6.5
Deep fried squid, thai sauce dip	7.5

TO SHARE Any 3 small plates + chips **20.0**

Vegan board - Guacamole, hummus, spiced aubergine, olives, flatbread (vg)	13.0
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BURGERS 2-4-1 burgers on Monday & Tuesdays

Angus cheese burger, emmental cheese, lettuce, tomato, fried onions, relish, fries & pickle	12.5
Naked Angus beef burger, lettuce, tomato, fried onions, relish, fries	10.5
Buttermilk chicken burger - emmental cheese, lettuce, tomato, garlic mayo, fries & pickle	12.5
Veggie burger curried sweet potato, beetroot & feta, lettuce, tomato, mango salsa, fries (v)	12.5
Fish burger, battered haddock, baby gem, tartare, mushy peas & fries	12.5

ADD SMOKED CURED BACON 1.5

LUNCH WRAPS Mon-Fri til 3.30pm | Add fries 2.0

Crispy chicken wrap, gem lettuce, tomato, red onion, sriracha mayonnaise	6.0
Panko breaded halloumi, gem lettuce, tomato, red onion, hot sauce (v)	6.0
Beer battered North Sea haddock, Romaine lettuce, tartare sauce	6.0

SIDES

Fries / Onmion rings / Green slaw	3.5
Mac `n` cheese / Summer greens / Cheesy fries	4.5
Sweet potato fries / Triple cooked chips / Padron peppers / Corn on the cob	

WEEKLY OFFERS

2-4-1 BURGERS MONDAYS & TUESDAYS
DATE NIGHT THURSDAYS - 2 MAINS FOR £20

SUNDAY ROAST Sundays 12pm-9pm

Roast aged British beef rump, fresh horseradish sauce	15.0
Slow roast Hampshire pork shoulder, crackling, Bramley apple sauce	14.5
Roast Suffolk chicken, sausage, sage & onion stuffing	14.5
Baked Portobello Mushroom & spinach turnover (v)	13.5
The Full White Lion roast - Beef, chicken & pork + all the trimmings	20.0

All served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

MAINS Date Night Thursdays - 2 mains for £20 - ts&cs

Poached scottish salmon & summer vegetable salad - Peas, sugar snaps, spinach, mangetout	13.5
Grilled mediterranean vegetable salad - chargrilled aubergine, red onion, sweet peppers, courgette, fennel, beetroot & basil dressing (vg)	11.0
Devon lamb steak, lemon & mint butter, greek salad	14.5
Pulled BBQ jackfruit, chargrilled corn, green slaw, fries (vg)	12.5
Chicken, leek & mushroom pie, summer greens	13.0
Chargrilled flat iron steak, triple cooked chips	16.5
Choose green peppercorn sauce or chimichurri	
Beer battered haddock, triple cooked chips, mushy peas, tartare sauce	12.5
Chicken Caesar salad - Suffolk chicken breast, Romaine lettuce, croutons, parmesan, anchovies, soft boiled egg	10.0

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream	5.5
Chocolate brownie, vanilla ice cream	5.0
Eton Mess - English strawberries, crushed meringue & whipped cream	5.5
Affogato, vanilla ice cream & Liberty espresso	4.0
Ice cream union selection - per scoop	1 x 1.75
ask the team for our current flavours	3 x 5.0
Sorbets - per scoop	1.75
Watermelon & passionfruit	

A discretionary 12.5% service charge will be added to your bill.
Our dishes may contain allergens, ask for details.

SPARKLING / CHAMPAGNE

	COUNTRY	125ML	BOTTLE
Durello Spumante Brut 'Palladiano'	Italy	6.2	25.0
Prosecco Extra Dry, Versetto	Italy	-	27.0
English Sparkling Wine, Hennessey, Sussex	England	-	50.0
Veuve Clicquot Brut, Champagne	France	-	70.0
Dom Pérignon, CHAMPAGNE	France	-	195.0

WHITE

	COUNTRY	175ML	250ML	CARAFE	BOTTLE
The Rambler, Chenin / Viognier	South Africa	5.1	6.4	12.2	17.5
Sauvignon Terrane, Caves de Labastide-de-Levi	France	5.7	7.2	13.9	20.0
Piattini, Pinot Grigio	Italy	6.1	7.7	14.9	21.5
Château de la Mirande, Picpoul de Pinet	France	6.7	8.5	16.5	24.0
'Samurai' Chardonnay	Australia	6.9	8.9	17.2	25.0
Gavi, Alasia	Italy	7.4	9.5	18.5	27.0
Sauvignon Blanc, Wanderlust	New Zealand	7.7	10.0	19.5	28.5

RED

	COUNTRY	175ML	250ML	CARAFE	BOTTLE
Viña Mues, Tempranillo	Spain	5.1	6.4	12.2	17.5
Vaucluse Rouge, Cuvée, Jean-Paul	France	5.7	7.2	13.9	20.0
Old Vine Cabernet Franc, 'The Aviary'	USA	6.1	7.7	14.9	21.5
Pinot Noir, El Infiernillo	Chile	6.7	8.5	16.5	24.0
Rioja, Montesc	Spain	6.9	8.9	17.2	25.0
Malbec / Bernada, El Abasto	Argentina	7.2	9.4	18.2	26.5
Antica Entoria Rosso, Nero d'Troia	Italy	7.6	9.9	19.2	28.0

ROSÉ

	COUNTRY	175ML	250ML	CARAFE	BOTTLE
Cinsault Rosé, Domaine Nordoc	France	5.5	6.9	13.2	19.0
Volubilia Gris, Meknes	Morocco	6.5	8.4	16.2	23.5