THE WHITE LION SOBERTON

STARTERS

Traditional French onion soup, gruyere crouton £6.95 GFA/V/VEA

Pancetta and cheddar croquettes, cranberry compote £7.95

Potted garlic mushrooms, stilton and cream, warm artisan bread \pounds 7.95 GFA/V

Crispy duck taco, cucumber, radish and spring onion, plum sauce £7.95 Or Marinaded jack fruit taco V VEA

Hot smoked salmon bruschetta, cucumber, crème fraiche and dill £7.95 GFA

Baked camembert to share, confit garlic, winter chutney, artisan bread £15.95 GFA/V

 $\label{eq:seafood platter to share; Beetroot cured Gravadlax, hot smoked salmon pate, King prawns, whitebait, red onion and dill prawns, mixed leaf salad, artisan baguette £20.95\,GFA$

MAIN COURSES

Roast turkey, duck fat potatoes, seasonal vegetables, chestnut and cranberry stuffing, pigs in blankets and homemade gravy £18.95 GFA

Chestnut and cranberry nut roast, roasted potatoes, seasonal vegetables, red wine jus £16.95 GF/V/VEA

Our 8oz Hampshire beef burger or spicy bean burger, brioche bun and fries Topped with cheddar cheese and bacon £15.95 GFA

Freshly battered fillet of cod, hand cut chips, mushy peas, tartar sauce £16.95 GFA/DF

Halloumi crouton, pomegranate and walnut salad, spiced orange vinaigrette £15.95 GF/V/VEA

Garlic braised short rib of beef, wild mushroom risotto, winter greens £19.95 GF

Special House King prawn balti, chickpeas, coriander, raita and roti with basmati rice £17.95 GFA

Our homemade steak and ale pie, creamed potatoes, seasonal vegetables, homemade gravy £16.95

Our handmade chicken Kiev with garlic centre, fries and garden salad £16.95

Pan fried Teriyaki trout fillet, sesame pak choi, steamed rice £17.95 GF/DF

Wild mushroom and truffle risotto, fresh parmesan and rocket £15.95 VEA/V/GF

gf – gluten free, df – dairy free, v – vegetarian, ve – vegan, gfa – gluten free available, dfa – dairy free available, vea – vegan option available

THE WHITE LION

DESSERTS

(Vegan and gluten free desserts available, please ask your server for more details)

Gingerbread trifle; ginger cake, ginger infused cream, custard and gingerbread men £7.95

Homemade Christmas pudding fragipan tart, vanilla ice-cream £7.95

Warm double chocolate brownie, vanilla ice-cream £7.95 GF

Apple, mincemeat and nut strudel, warm custard £7.95

Black forest roulade, cherry compote, mascarpone £7.95

A selection of Somerset brie, Isle of Wight Blue, Welsh cheddar, blue stilton, red onion marmalade, apple, mixed nuts, Artisan biscuits £10.95 GFA/V

A selection of ice-creams and sorbets Choose 1,2 or 3 Scoops £2.95, £4.50, £6.50 GFA/V/VEA

BAGUETTES

choose white or brown baguette served with dressed mixed leaf Add a mug of soup or Fries for £2.95

Cheddar cheese and chutney £7.95

Smoked salmon, cream cheese and watercress £8.95

Turkey, stuffing and cranberry £8.95

Bacon, lettuce and tomato £7.95

Cumberland Sausage and fried onions £7.95

SIDES

Fries £4.50 ~ Hand cut chips £4.50 ~ Fries/Hand cut chips with cheese £5.95 GF/V/VEA House Salad £4.50 ~ Seasonal Vegetables £4.50 ~ Olives £3.95 Garlic bread £4.50 Garlic bread with cheese £5.50

CHILDRENS MEALS £7.50

(under the age of 10 years) 100% chicken nuggets, fries and beans Fish bites, fries and peas Turkey roast dinner GFA Hot dog and fries HOT DRINKS Espresso £2.65 Americano £2.75 Cappuccino £2.90 Flat white £2.90 Latte £2.90 Hot Chocolate with whipped cream £3.95

Soya milk available

Liquor coffee; Irish, Italian, Baileys, Tia Maria £3.95 Fair trade teas; Earl grey, camomile, green, peppermint and red berry; Pot of tea £2.60