

THE WHITE LION

Soberton



Mother's Day Menu

STARTERS

Home-made soup of the day, served with warm artisan bread – £6.95 GFA/VEA

Honey and chilli halloumi, accompanied by heritage beetroot salad – £7.95 GFA

Chicken liver parfait, paired with toasted brioche and red onion marmalade – £7.95 GFA

Thai style fish cakes, served with a sweet chilli dipping sauce – £9.50
(Cod and Prawns)

Bread and olives, with confit garlic and balsamic oil – £8.95 V/VE

Baked Camembert to share, with confit garlic, cranberry sauce, and artisan bread – £15.95 GFA/V

Fish board to share; featuring smoked salmon, smoked mackerel pate, prawns, whitebait, mixed leaf salad, Marie Rose and tartar sauce, and artisan baguette – £18.95 GFA

MAIN COURSES

Choice of roast lamb, chicken or topside of beef, served with roast potatoes, pork stuffing, Yorkshire pudding, seasonal vegetables, and homemade gravy – £18.95 GFA

Homemade nut roast, accompanied by roast potatoes, Yorkshire pudding, seasonal vegetables, and homemade gravy – £15.95 V/VEA/GFA

8oz Hampshire beef burger, served in a brioche bun with fries, cheddar cheese and bacon – £16.95 GFA

Spicy bean burger, served in a brioche bun with cheddar cheese and skin-on fries – £16.95 GFA/VEA

Butterflied breaded garlic chicken breast, served with rocket, capers, pesto and parmesan salad – £17.95

Homemade pie of the day, served with new potatoes, seasonal vegetables, and homemade gravy – £17.95

Smoked haddock and spinach gratin – £17.95 GFA

Spring green risotto, drizzled with pesto and topped with fresh parmesan – £15.95 GFA

Honey and chilli halloumi, accompanied by heritage beetroot salad – £15.95 GF/V

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DESSERTS

Warm Double Chocolate Brownie: Indulge in a rich, warm chocolate brownie topped with luscious chocolate sauce and a scoop of creamy vanilla ice cream - £7.95 GF

Lemon Meringue Pie: A zesty lemon meringue pie garnished with freeze-dried raspberries for a refreshing twist - £7.95

Orange Marmalade Brioche Pudding: Delight in a warm, buttery brioche pudding infused with orange marmalade, served with a velvety warm custard - £7.95

Peanut Butter and Jelly Cheesecake: A decadent peanut butter cheesecake paired with a sweet jelly layer, creating a nostalgic flavour combination - £7.95

Berry Tiramisu with Chambord Liquor and flaked Almonds £7.95

Cheese Selection: A curated selection of Somerset brie, Welsh cheddar, and blue stilton, accompanied by red onion marmalade, apple slices, mixed nuts, and Artisan biscuits - £10.95 GFA/V

Choose 1, 2 or 3 Scoops £2.95, £4.50, £6.50 GFA/V

Chocolate, Strawberry, vanilla, Salted caramel, mint choc chip, dark chocolate and Amarena cherry, gingerbread, lemon sorbet, mango sorbet, orange sorbet

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

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 £5.50

Fair trade teas; Earl grey, camomile, green, peppermint and red berry; Pot of tea £2.60