

The White Lion Inn

Dinner

Starters/light bites

Duck liver parfait with a hint of rosemary & honey, toast and smoked chilli jam £6
Lightly curried parsnip, swede and celeriac soup with a hunk of bread £5.50
Home smoked duck breast salad, strawberry & walnut dressing £6.50
Seared scallops with Oakwell black pudding, bacon, honeyed samphire £7
Bowl of kedgeree, boiled hens eggs £6.50
Smoked haddock and spring onion fishcake with tartar sauce £6
Monkfish fingers with minted pea puree £7
Wild mushrooms, pine nut & haloumi tartlet, sweet corn puree, pea tops £6.00

Mains

Lamb fillet & apricot duxelle baked in pastry, stewed leeks, shallot, rosemary & garlic jus £13
Whole Wiltshire partridge roasted in bacon, smoked garlic mash, wild mushroom & shallot reduction, broccoli beignets £14
Monkfish tail wrapped in bacon on a confit of red onions, crab cream, crushed new potatoes, panaché of green vegetables £15
John Dory, caper, tomato & lime butter, samphire & green bean fricassee, parmentier potatoes £14
Beer battered fish and chips, salad, tartar sauce £9.50
Hand made burger made with ground chuck steak in a floured bap with melted cheese, smoked chilli jam, chips and salad £9.50
Seared tuna steak, Creole mussel chowder, smoked haddock risotto £13
Lamb kofte with mint and cucumber yoghurt, tebouleh, salad £10
Rib eye steak (Lady Dunphie, Charlton Musgrove), mushrooms, grilled tomatoes, chips and beer battered onion rings £15
Chicken supreme filled with coriander, garlic & smoked cheese, sun blush tomato dressing, creamed potato & French beans £13
Thai beef curry or chicken korma, coconut basmati rice, mango chutney & poppadom £9.90
Smoked courgette, ribbon carrot & brie salad with confit red onions, basil bruschetta £9.50

Children's meals £5

Homemade free range chicken nuggets with chips
Fish and chips
Ham, egg and chips

Homemade desserts £5

Blackberry & blueberry Eton mess
Butterscotch bananas over ice cream
Apple and blackberry crumble
Warm chocolate fondant
Rice pudding, strawberry syrup
Buttercup & Daisy ice cream- Vanilla, peach & redcurrant or toffee fudge
Selection of local cheeses 6.00 –Montgomery, Somerset brie and Blue Vinney