

# THE WHITE LION

## *Soberton*



### STARTERS

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

Crispy cod fishcake, lemon mayonnaise and baby watercress £7.95/£16.95

Crispy beef oriental salad, pickled ginger, sticky sauce £7.95/£16.95 GF/DF

Home-made falafel, pickled red onions, tzatziki, warm flour taco £7.95/£16.95 V/VEA

Warm artisan breads, queen olives, confit garlic and balsamic oil – £8.95 V/VE

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

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

### MAIN COURSES

Freshly battered fillet of cod, hand cut chips, mushy peas £18.95 GFA/DF

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

8oz Hampshire Beef Burger in a brioche bun, topped with cheddar cheese and crispy bacon, served with fries  
£16.95 GFA

Roasted red pepper and halloumi burger in a brioche bun, sriracha mayo, tomato, cucumber, served with  
skin on fries £15.95 V/GFA

Red Thai seafood curry, jasmine rice, prawn crackers £19.50 GF

Our handmade chicken Kiev with garlic centre, skin on fries and dressed garden salad £17.95

Ploughman's; Hand carved gammon ham, cheddar cheese, home-made sausage roll, boiled egg, pickled onion, apple  
celery, tomato, mixed leaf salad, Branston pickle, warm crusty bread £16.95 GFA

Beef fillet medallions, Peppercorn sauce, dressed mixed leaf salad, home-made hand cut chips £24.95 GF

Red Thai Vegetable curry, jasmine rice, prawn crackers £15.95 V/VEA/GF

Cold poached Salmon salad, avocado, watercress and pumpkin seeds, dill yogurt dressing £18.95 GF

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

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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

Pistachio panna cotta, raspberry coulis and white chocolate £7.95

Berry crumble cheesecake £7.95

Warm Sicilian orange cake, vanilla ice-cream £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, mint choc chip, White chocolate and honeycomb, Lemon meringue, Salted caramel lemon sorbet, mango sorbet, orange sorbet*

### BAGUETTE'S (Lunchtimes only)

Mozzarella, sun blush tomatoes and pesto served with mixed leaf and skin on fries £11.95

Tuna mayonnaise and cucumber, mixed leaf salad and skin on fries £12.95

Cumberland Sausage and red onion marmalade, Enjoy the hearty taste of Cumberland sausage complemented by red onion marmalade, skin on fries and mixed leaf salad £11.95

Ham cheddar cheese and Branston pickle, mixed leaf salad and skin on fries £12.95

Chicken bacon Caesar, mixed leaf salad and skin on fries £12.95

### 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 £8.95

(under the age of 10 years)

100% chicken nuggets, fries and beans

Fish bites, fries and peas

Hot dog and fries

Sausage, mashed potatoes and beans

Liquor coffee; Irish, Italian, Baileys, Tia Maria £5.50

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