



STARTERS

A comforting bowl of Homemade soup, served with warm artisan bread £6.95 GFA/VEA

Potted mushrooms, in a cream, garlic and stilton sauce £7.50 GFA

Oriental salad with crispy beef, pickled ginger in a sticky sauce.

Available as a starter or main course £7.95/£16.95 GF/DF

A Flatbread to share topped with brie, pear and walnut, balsamic glaze and rocket £12.95 V

Homemade salmon fishcake with tarragon mayonnaise £7.95/£16.95

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, mixed leaf salad, Marie Rose sauce, tartare sauce and artisan baguette – £18.95 GFA

MAIN COURSES

Freshly battered Fried fillet of fish, served with hand cut chips and classic 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, red onion, lettuce, tomato and gherkin served with fries £16.95 GFA

Pan roasted salmon fillet with a Goan curry sauce, steamed rice and pak choi £18.95 GF

Game faggots, garlic mashed potatoes, seasonal greens and gravy £16.95

Spiced halloumi and pineapple burger served in a brioche bun with zingy slaw and fries £15.95 V/VEA/GFA

Chicken and bacon Caesar salad, gem lettuce, parmesan and toasted croutons £16.95 GFA

Pasta with roasted pumpkin, mascarpone cheese, parmesan, rocket, and toasted seeds – £15.95 V

Handmade chicken Kiev, served with fries and a dressed garden salad. £17.95

Pan fried calves liver with bubble and squeak, crispy bacon and red wine jus £17.95 GFA

THE WHITE LION

Soberton



DESSERTS

Warm Double Chocolate Brownie, drizzled with chocolate sauce and served with vanilla ice cream. £7.95 GF

Rocky road chocolate cheesecake, with raspberry sauce £7.95

Whiskey bread and butter pudding with warm custard £7.95

Mincemeat and Almond cake with pouring 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, Pistachio, Lemon Swirl, Salted caramel, or Black Treacle
Raspberry sorbet, green apple sorbet, Blood orange sorbet*

BAGUETTE'S (Lunchtimes only) Served with Fries, or a mug of Soup

Creamy mozzarella layered with sun blush tomatoes and fragrant pesto £11.95

Smoked salmon paired with smooth cream cheese and watercress £12.95

Cumberland Sausage topped with tangy red onion marmalade £11.95

Cheddar cheese and Branston pickle £12.95

Melted Brie, crispy bacon and sweet cranberry sauce £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 cake, fries and peas

Hot dog and fries

Sausage mash and beans

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

Fair trade teas; Earl grey, Green, Peppermint and Red berry.

English breakfast £2.60