

# the Lionwaddesdon

## Nibbles

Halkidiki Olives

4

Artisan Garlic Baguette

6

Red Wine Chorizo Bites

5

### To share Between two

French Camembert With Crusty Bread

8

Nachos Spicy Salsa Melted Cheese with Sour Cream

9

Artisan Bread, Halkidiki Olives, Sliced Chorizo and Parma-ham

Platter

13.5

## Starters

Tempura Prawns

A light and crispy Tempura battered prawns served with a sweet chilli sauce

8

Salt and Pepper Squid

Fried squid with a Lemon zested mayo finished with fresh lime

8

Pork Belly

Sticky Marinated Pork belly in a puddle of apple sauce with Frisee and Sprinkle of chilli flakes

9

Wild Mushroom Bruschetta

Grilled bread rubbed with garlic and topped with olive oil, topped with creamy pan fried Various Wild Mushroom and crushed walnut to give it that earthy Flavour

10

## Traditional British Pub Grub

### Chefs Choice Padbury Meat Sausages 14 (Vegetarian Option Available)

Pork, Sage and Onion sausage, on a bed of mash potatoes, topped with Gravy and Fried Onion

### Chef Matts 24hr Cooked Ham 15

Cooked low and slow Ham, with two free range eggs and chips

### Chicken and Bacon Caesar salad 15

Pan Fried chicken and Back Bacon on a Freshly cut Mixed salad, Large herby Croutons finished with a creamy Caesar dressing, and Parmesan cheese

### Brixham Haddock 18

As fresh as the chef can get with Coated with Homemade crispy beer batter, served with chips, peas and bread and butter and a fresh cut of Lemon

### Whitby Scampi 17

Deep fried Whitby scampi, chips and garden peas, homemade tartar sauce

### Chef Matts Burger 17 (Vegetarian Option Available)

100% British Beef, with a Brioche bun, with a fresh sweet chutney ,crisp Salad slice of Bacon with caramelised onion , melted cheese and homemade aioli

### Homemade Pie the Day 20

Homemade Mash Potatoes made with Koffmann's Potatoes Seasonal Vegetables and Gravy

### Chef Matts Butchered 10oz Sirloin Steak 30

100% British beef served with Salad Garish, Tomato and red Onion Salad, served with chips and a Peppercorn Sauces

### Best Sunday Roast in Bucks 17 (Vegetarian Option Available, Only available Sunday)

A Choice of Turkey, Beef or Nut roast served with all the trimmings including a giant Northerner's Yorkshire

## DESSERT

Mothers Cheesecake 7

Original Irish cream cheesecake, with a digestive biscuit base

Sticky Toffee Cake 7

Warm sticky date sponge with a caramel sauce and hot custard

Websters Rich Brownie 6.5

Warm chocolatey brownie served with chocolate sauce and a scoop of ice cream

Lemon Possets 6.5

Fresh lemons and cream topped with a raspberry coulis

### Side Orders

Dressed side Leaf Salad

4.00 v

Seasonal Vegetables

4.00 v

Chip Portion

5.00

Sweet potato fries

5.50 v

Halloumi fries

6.00 v

## Food Allergy Notice

If you have a food allergy or a special dietary requirement please inform a member of staff before you place your order. Many Thanks

A discretionary 10% Service charge will be added to your bill, this will be shared equally among the team who have prepared and served your food today.

All feedback welcome at

[feedback@thelionwaddesdon.co.uk](mailto:feedback@thelionwaddesdon.co.uk)

**PLEASE REMEMBER TO USE THE TOUCH SCREEN AT THE BAR  
AND ENTER YOUR FULL REGISTRATION**

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## Lunchtimes

### Toasted Cheesy Paninis

<b>Tomato and Basil</b>	
Melt Cheddar Cheese with a Tomato and Basil Ragù	6
<b>Goats Cheese</b>	
French Goats Cheese with a Sweet Red Onion. Marmalade	7
<b>Southern Fried Chicken</b>	
Southern Fried chicken with a Tomato chutney melted cheddar	8
<b>Salted Tuna</b>	
Salted Tuna, Red Onion and Cheddar Cheese	9
<b>Succulent Bacon</b>	
Bacon with a creamy French brie, served with wild cranberry sauce	10

### Artisan Baguette

<b>Home-cooked Ham</b>	
24 hr slow cooked Ham with Italian Vine Tomatoes, Cucumber and Fresh cut Salad	8.5
<b>B.L.T</b>	
Grilled Back Bacon, Lollo Lettuce, Fresh Vine Tomatoes and Wholegrain Mustard Mayonnaise	8.5
<b>Succulent Tender Beef</b>	
48hr slow cooked British Beef, Pan fried with Onions, Button Mushrooms	9
<b>Scottish Salmon</b>	
Fresh cut salad Sliced Cucumber, Cream Cheeses, Lime and Chilli sauce	9

### Small Plates Lunches

#### Chef Matts 24hr Cooked Ham

Cooked low and slow Ham, with farm range egg and chips

#### Chicken and Bacon Caesar salad

Pan Fried chicken and Back Bacon on a Freshly cut Mixed salad, Large herby Croutons finished with a creamy Caesar dressing, and Parmesan cheese

#### Brixham Half Haddock Fillet

As fresh as the chef can get with Coated with Homemade crispy beer batter, served with chips, peas and bread and butter and a fresh cut of  
Lemon

#### Whitby Scampi

Deep fried Whitby scampi, chips and garden peas, homemade tartar sauce

All £9.95

### DESSERT

<b>Mothers Cheesecake</b>	7
Original Irish cream cheesecake, with a digestive biscuit base	
<b>Sticky Toffee Cake</b>	7
Warm sticky date sponge with a caramel sauce and hot custard	
<b>Websters Rich Brownie</b>	6.5
Warm chocolatey brownie served with chocolate sauce and a scoop of ice cream	
<b>Lemon Possets</b>	6.5
Fresh lemons and cream topped with a raspberry coulis	

#### Side Orders

Dressed side Leaf Salad	4.00 v
Seasonal Vegetables	4.00 v
Chip Portion	5.00
Sweet potato fries	5.50 v
Halloumi fries	6.00 v

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