

# Menu

## To begin

Homemade soup of the day served with a warm bread roll:	£4.75
Breaded whitebait, tartare sauce, salad garnish and lemon:	£5.95
Air dried cured beef fillet, dressed rocket and parmesan, white truffle oil:	£6.50
Moules mariniere (Shetland mussels cooked in white wine and garlic butter) served with crusty French bread:	£6.95
Breaded goats cheese, homemade beetroot chutney, dressed leaves (V):	£6.50

## Main course

10 oz aged ribeye steak, Hampshire watercress, hand cut triple cooked chips, peppercorn sauce:	£17.95
Roast chicken supreme, butternut mash, shallots, port jus:	£13.95
Seared scallops, crushed new potatoes, cauliflower puree, pancetta, sakura cress, cabernet sauvignon syrup:	£17.50
Poached salmon fillet, lemon and thyme confit potatoes, roasted fennel, chive cream sauce:	£13.50
Gnocchi provencale with pesto, parmesan and garlic bread (V):	£12.50

## The White Lion Inn favourites

Haddock fried in our own real ale batter with hand cut chips, mushy peas and tartare sauce:	£10.95
Home baked honey and mustard glazed ham, eggs and chips:	£9.95
Pork and leek sausages with mash potato, gravy and red onion marmalade:	£9.95
Home made beef Lasagne, dressed salad and garlic bread:	£10.50
Scampi with chips, dressed salad and tartare sauce:	£9.95
Home made beef burger with toasted bun and handmade tomato relish, chips and dressed salad: <i>Add cheese, blue cheese or bacon: 0.75p extra</i>	£9.25

## Side orders

Chips and homemade aioli: £2.50 - Hand cut triple cooked chips: £2.95 - New potatoes: £2.75 Fresh market vegetables: £2.75 - Mixed leaf salad: £2.75 - Rocket and parmesan salad: £2.95

# Homemade desserts and local cheeses

Vanilla crème brulee with shortbread biscuit:	£4.95
Chocolate sponge pudding, blackberries and chocolate sauce:	£5.50
Apple tart tatin with homemade cinnamon ice cream:	£5.50
Pavlova with lemon confit and curd:	£4.95
Selection of homemade ice creams:	£4.95
Assortment of local award winning cheeses, biscuits and spiced apple chutney:	£6.50

## Cafetiere coffee selection

Coffee Lion – Slow roasted to produce a well rounded taste: £2.30

Coffee Italia – Floral & chocolaty, reminiscent of coffees served in Tuscan cafés: £2.45

Coffee France – Sweet, chicory and spicy, very much like those coffees served in the old market towns of France: £2.45

Coffee Brazil – Brazilian Arabica beans make for a dark, rich yet sweet taste: £2.45

Alternatively why not try our bubbly hot chocolate drink: £2.30

## Tea selection - £1.85

English tea	Green tea	Revive and revitalise tea
White tea	Fresh and fruity tea	Earl Grey tea
Camomile tea		

## After meal liqueurs & drinks

Irish coffee: £3.95	Brandy coffee: £3.95	Tia Maria coffee: £3.95
Amaretto Disaronno: £2.50	Cockburn's Special Reserve: £2.95	Courvoisier VS: £2.65
Glenmorangie: £3.00	Remy Martin XO: £4.95	Kaluhla: £2.65

*Please note that some of our dishes may contain traces of nuts and chilli. Should you have a food allergy do not hesitate to notify a member of staff. All gratuities are at your discretion and retained by our team members. All prices are inclusive of VAT.*