



*We welcome everyone at the White Lion and aim to provide great food for all to enjoy.
If you follow a special diet, please ask how we can adapt our dishes to suit your needs
Please note that where possible, we use fresh, local and seasonal ingredients – this does mean our
menus are subject to availability and may change*

Starters

Homemade soup with a home baked roll	£5.95
Roasted scallops with pancetta and hazelnuts	£8.50
Smoked venison, baby pear, stilton and walnut salad	£8.00
Halloumi and griddled vegetables with bread and olives (v)	£7.25
Maple glazed ham hock terrine with a Whitstable ale & fruit chutney, and crisp bread	£7.50

Mains

Slow cooked lamb shoulder with aubergine, anchovies, and oregano. Served with fresh pappardelle pasta	£13.50
Fillet steak with green peppercorn sauce, on a potato rosti, with roasted Piccolino tomatoes, and porcini mushrooms	£17.00
Pork belly with bay, cider and pears. Served with kale, baby carrots and mashed potatoes	£13.00
Steamed sea bream. Served with lemon roasted new potatoes, broccoli, and basil hollandaise	£13.75
Chorizo Chicken breast with sauteed chorizo, potatoes, and spinach	£12.50
Mediterranean seafood stew with chunks of olive bread	£12.50

Corinne's Creative Kitchen **Curry with rice and a chapatti** - ask for today's selection
Add poppadum - £1.50, vegetable side dish - £4.00

Please see our separate menu for a selection of specials and plant-based options

Game

Pan fried guinea fowl with bubble & squeak, bacon lardons, chipolatas, and bread sauce	£12.00
Loin of venison sloe gin and blackberry glazed, with mashed potatoes and braised red cabbage	£14.50
Spanish rabbit stew served with chunks of olive bread	£11.50

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. (V) = Vegetarian (VG) = Vegan. Please note that due to the nature of our kitchen, we cannot guarantee our foods are free from cross contamination with other allergens. There may be risk of cross contamination which may therefore affect extremely sensitive sufferers.



Handmade Burgers, in house or from our friends at Stour Valley butchers

Served in a gourmet bun with lettuce, onion, tomato, mayo, and a pot of fries.

Classic beef burger - seasoned with a little salt, pepper and herbs	£12.00
Wild boar and garlic burger	£11.50
Venison and red wine burger	£12.00
Moving mountains plant-based burger (vg)	£10.00
Add - bacon, cheese, stilton, homemade onion marmalade	75p each

Pub Favourites

Traditional fish and chips with Masterbrew batter, peas and homemade tartare sauce	£11.50
Home cooked gammon ham with 2 local, free-range eggs and chips	£10.00
Shepherd's pie served with seasonal vegetables	£10.50
Poached smoked haddock with mashed potato, topped with a poached egg	£10.50
Nachos served with sour cream, salsa, and guacamole (v)	£8.00
Lamb's liver and bacon with mustard mash and peas	£10.00

On sour dough toast

Bacon, avocado, chipotle and poached eggs	£7.75
Stilton, port and pickled pears(v)	£7.25
Smoked mackerel, horseradish and rocket	£7.50
Chorizo, cherry tomato and beans	£7.50
Smoked salmon and scrambled egg	£8.00
Add a pot of fries	£2.00

If you would like a cheeseboard to finish your meal, please consider ordering it now so we can ensure it is at the correct temperature for serving.

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