



# The Ickleton Lion

WHILE YOU WAIT...Easy like Sunday morning...

Smoked and Spiced Marinated Greek Olives 2.50 (Vegan)

Bread, Homemade Miso Butter and Aioli 3.50 (V)

Pickled Veg 3.00 (Vegan)

## STARTERS

**French Onion Soup** 6.50

Mature cheddar croutons (V/ GF)

**Cauliflower and Bacon Croquettes** 6.00

Blue cheese sauce

**Eggplant Caponata and Feta Bruschetta** 6.50

Homemade brioche, balsamic glaze, green mojo  
(V)

**Wild Mushroom Aarancini** 6.50

Sicilian red pesto and aioli (V)

## SUNDAY MAINS

**Roast Sirloin of Beef** 17.50

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

**Roasted Salmon Fillet** 13.50

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

**Slow Roasted Pork Belly and Crackling** 15.00

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

**Mushroom, Tomato, Red Wine & Baby Onions Pie** 15.00

Served with roast potatoes, broccoli, carrots, cauliflower and a homemade jus (Vegan)

**Lemon and Thyme Roast Chicken** 13.50

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

**Ickleton Lion Burger** 14.00

Chipotle chilli mustard, tomato relish, cheddar, toasted brioche bun and double cooked chips (GFA)  
(1.50 surcharge for gluten free option)

**Wild Mushroom Risotto** 12.50

Thyme, parmesan crisp and truffle oil (V)

## SIDES

**Mixed Leaf Green Salad** 3.00 (Vegan/ GF/ DF)

**Asian Coleslaw** 3.00 (V/ GF)

**Double Cooked Chips** 3.00 (Vegan/ GF)

**Sweet Potato Fries** 3.50 (Vegan/ GF)

Please note, if you are kind enough to leave a tip, the entire amount goes to our staff, with no deductions, including any tips made by credit card, although for parties of six or more a discretionary 10% service charge will be added.

**GFA** – Gluten Free alternative available **GF** – Gluten Free **DF** - Dairy Free **V** – Vegetarian **VA** - Vegan Alternative Available **Vegan**

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens.

We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination.

Full allergen and nutritional information are available - please ask a member of the team and note and dietary requirements/allergies in advance so our chef can make sure you get the best experience possible.



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## DESSERTS

### White Chocolate Panna Cotta 6.50

Hazelnut shortbread, raspberry sorbet, passion fruit oculi (V/ GF)

### Apple Tart Tatin 5.95

Salted caramel ice cream, elderflower glaze (V/ VA)

### Chocolate Truffle, Salted Caramel and Pecan Tart 6.95

Vanilla ice cream (V)

### Selection of Saffron Walden Ice Creams and Sorbets 5.50

Ask your server for availability (V/ Vegan)

## YOUNG DINING ON SUNDAY

### Roast Sirloin of Beef 6.95

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

### Lemon and Thyme Roast Chicken 6.95

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

### Slow Roasted Pork Belly and Crackling 6.95

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

### Cheeseburger and Double Cooked Chips 6.50 (GFA) (1.50 surcharge for gluten free option)

### Mac and Cheese with Peas 6.00 (V)

## YOUNG DINERS SUNDAY DESSERTS

### Double Chocolate Brownie 3.00

Served with vanilla ice cream and chocolate sauce (V/ GF)

### Selection of Saffron Walden Ice Creams and Sorbets 3.00

Ask your server for availability (V/ Vegan)

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