

To start

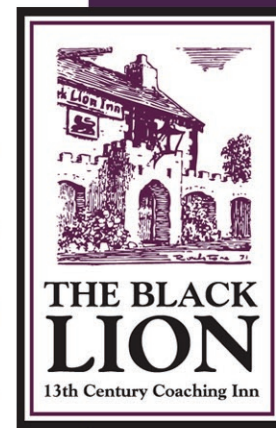
Home made soup of the day, served with a chunk of Henllan bread (V)	€4.95
Fresh Scottish salmon, aromatic dill and tangy lemon pate served with home made walnut bread and dressed salad leaves (N)	€5.25
Roast free range chicken and ham hock terrine, served with home made rye bread and a mild Dijon mustard dip	€5.25
Juicy king prawns in lightly spiced bread crumb accompanied by a sweet chilli and soy dip and dressed salad leaves	€5.25
Twice roasted Welsh belly pork and hand made black pudding stack, nestling on sweet and tangy tomato ragu, topped with Welsh cheese rarebit	€5.95
Home made olive and sundried tomato bruschetta, topped with wild mushrooms sautéed in garlic butter, and a soft boiled egg	€5.25
Baked camembert, accompanied by a selection of home made breads, olives and chutney, ideal for sharing	€7.95

For the main course

Fresh line caught cod, roasted in butter, sitting on wilted curly kale served with a rough chopped parsley sauce	€12.95
Welsh lamb cutlets, with a sage and lamb faggot, roasted over Welsh leeks, finished with a sweet potato puree and a rich red wine reduction	€15.95
Home smoked cherry wood pork fillet, pressed belly pork and hand made black pudding, with a spiced apple confit and a thyme infused reduction	€14.95
Welsh chicken breast, wrapped in Caerfyrddin ham, served on a medley of broccoli, Trealy Farm chorizo picante, sliced red peppers, garden peas and British salad potatoes, finished with a sweet red pepper dressing	€14.95
Roast Gressingham duck breast, sliced and served over caramelised red onion, with duck leg confit and a Hannaby honey, Green's ginger wine and star anise syrup	€15.95
Welsh beef steak, cask ale and creamy stilton pie, topped with either buttery short crust or flaky pastry	€11.95
Devonshire white crab and flaked salmon risotto cakes, laced with fresh Grana Padano cheese and dill, served on a red pepper and saffron sauce, topped with crisp Trealy chorizo picante	€12.95
Crisp red lentil and Snowdonia black bomber samosa, served with a timbale of coriander cous cous and a sweet tomato ragu	€10.95
All of our main courses are served with a selection of vegetables, and either chefs potatoes or homemade chips	

From the grill

Fillet of free range chicken, marinated in fresh lemon and coriander, served with fresh vegetables of the day or a seasonal salad. Plain chicken breast is also available on request	€12.95
Welsh beef rib eye steak	€14.95
Hand cut Welsh beef sirloin steak	€15.95
Prime Welsh fillet steak	€18.95
Horse shoe gammon steak and free range egg	€11.95
Black Lion mixed grill, two handmade sausages, 4oz rump steak, 4oz gammon steak and a lamb chop served with a fried egg and black pudding	€15.95
Our steaks are served with sautéed mushrooms and home beer battered onion rings	



Dining
at the
BLACK LION

WEDNESDAY NIGHT is **Traditional Pie Night** with a choice of five freshly prepared pies, topped with either puff or short crust pastry, served with chunky hand cut chips – only €8.99 per person.

THURSDAY NIGHT is **Grill Night**. A choice of main courses fresh from the griddle, cooked to your liking, served with chunky hand cut chips – only €9.99 per person.

We serve our full **A LA CARTÉ MENU** from Wednesday through to Sunday, with our specials board offering 'something different' on a Friday and Saturday.

All our food is freshly prepared on the day and cooked to order, so please be patient with us while we cook your meal – it will be worth it!

We endeavor to use **locally sourced ingredients and products**. Our thanks go to: I. T. Jones of Ffynngroew for our quality Welsh meats, Blas ar Fwyd for our cheeses, Facers Brewery for the Black Lion Ale, Kennedy's of Holywell, Terry Platt of Llandudno for our wines and Purple Moose and Great Orme Breweries for our guest ales.

Babell, Flintshire, CH8 8PZ
t: 01352 720239
e: reservations@theblacklioninn.uk.com
www.theblacklioninn.uk.com

Events at the **BLACK LION**

The last Wednesday of every month is **CELTIC MUSIC NIGHT**. Come and join Paddy and friends for an evening of entertainment.

Did you know we offer **A LIFT HOME TO ALL OF OUR DINERS?**

When you make your table reservation, book your lift home. We can carry a maximum of six people at any one time, for a radius of 6 miles. Please ask for details.

In our private dining room, 'THE LISZT', we can cater for parties of up to fourteen seated at one table. The Liszt can also be used as a meeting room accommodating fourteen people in a boardroom style or twenty people theatre style.

We also cater for those **SPECIAL OCCASIONS** such as christenings and birthday parties with a wide range of buffet menus to choose from.

We have an **OUTSIDE BAR** which is available for hire, fully staffed and stocked for functions with all licensing regulation requirements completed by ourselves.

If you have any enquiries please do not hesitate to speak to a member of the team or contact us on **01352 720239**.

Enjoy



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Sunday lunch (served from 12 noon until 9.00pm)

We offer a choice of Roast Welsh beef, Roast pork, Roast Welsh shoulder and leg of lamb, Roast turkey with all the trimmings and Roast Scottish salmon fillet

Set roast menu prices are: -

One course	£8.95
Two courses	£11.95
Three courses	£14.95

Please choose starters and dessert from the à la carte menu (excludes Camembert starter)

Extras

Beer battered onion rings	£2.25
Side salad	£2.50
Seasonal vegetables	£2.00
Bowl of hand cut chips	£2.25
Garlic bread	£2.00
Garlic bread with cheese	£2.50

Sauces

Choose from Dijon mustard, Diane, Creamy Stilton, Three peppercorn, Wholegrain mustard or Black Lion sauce	£1.95
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For afters

Black Lion chocolate Brownie sundae ... Yes the favourite is back!	£5.25
Homemade shortbread layered with raspberry compote and fresh cream, with fruit coulis and sprinkled with our own praline	£5.25
Sweet crust pastry tartlet, filled with almond and ginger crumble topped with home made fudge	£5.25
Summer berry crème brulee served with a tuille biscuit	£5.25
Homemade cheese cake, please ask for our offering this week. With so much fresh fruit available in the summer we couldn't choose just one flavour!	£5.25
Home made apple pie, simple, classic and delicious. Served hot or cold with cream, ice cream or custard	£5.25
Trio of ices, three scoops of the finest ice cream or sorbets, selection provided on the day, served in a crunchy brandy snap basket	£5.25
Platter of Welsh cheeses, served with cheese biscuits and homemade chutney	£6.25

Coffee and hot drinks

Cup of freshly ground coffee	£1.50
Pot of tea	£1.50
Decaffeinated coffee	£1.50
Café Latte	£2.00
Cappuccino	£2.00
Espresso	£1.80
Double Espresso	£2.20
Hot chocolate	£2.00
Liqueur coffees, choose your favourite liqueur, we then add freshly ground coffee and double cream	£4.25