

# THE BLACK LION

## PUB, DINING & GARDEN

Follador prosecco 125ml	6.00
Oloroso Don Jose Sherry 50ml	6.25

### Today's Ales

Twickenham Brewery – Summer down under 3.9%  
Windsor & Eaton Brewery – Knight of the garter 3.8%  
Dark Star Brewery – Hop Head 3.8%

Bread & oil	1.50pp
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Sweet potato & leek soup	5.00
Baked potted leek & wild mushroom, hen's egg,	6.50
Cullen skink, warm sour dough bread	6.50
Pear & toasted almond baby leaf salad, warm stilton dressing	6.50
Sautéed chicken livers, port reduction, chargrilled ciabatta	6.50
Ham hock & rabbit terrine, spiced tomato chutney	7.00
Portland crab & mackerel tart, mixed leaf salad,	7.00
Honey roasted quail, red onion marmalade, walnut & raisin salad	7.50

Roast Dexter beef, Yorkshire pudding, seasonal vegetables, horseradish cream	14.50
Roast Suffolk farm chicken, Yorkshire pudding, seasonal vegetables, chipolata, bread sauce	13.50
Roast Kilravock pork belly, Yorkshire pudding, seasonal vegetables, apple sauce, crackling	14.00
Beer battered North Sea haddock, hand cut chips, mushy peas, tartare sauce	11.50
Goats cheese, sun-dried tomato & basil roulade, warm beetroot compote	11.50
Baked spiced cauliflower, spinach & red lentil, quinoa & chickpea pilaf	12.50
Steamed steak and kidney suet pudding, mashed potato, vegetables of the day	13.50
Pan-fried trout fillet, mussels, leek & potato gratin, horseradish sauce	14.50

<u>Sides:</u> Hand cut chips, minted new potatoes, mixed leaf salad, tomato & onion salad, spinach	3.50
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Join us for our pub quiz every Sunday from 7.30pm

Tel: 0207 435 4389

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An optional service charge of 12.5% will be added to your bill. All gratuities go directly to the staff, thank you.