



**THE LION**  
— at Thurne —

## **SPECIALS APRIL 2019**

### **STARTERS**

**SMOKED SALMON & CRAYFISH MOUSSE** WITH HORSERADISH CREME  
FRAICHE & HOUSE ROLL **5.95 GFO**

**LAMB KOFTE SKEWERS** WITH HOMEMADE TZATZIKI & DRESSED ROCKET  
**6.25**

### **MAINS**

**CAJUN CHICKEN PIZZA** WITH MOZZARELLA, RED ONION & A TOMATO  
SALSA BASE **11.95**

**LAMB AND MINT BURGER** TOPPED WITH FETA CHEESE & HOMEMADE  
TZATZIKI SERVED WITH FRIES AND COLESLAW **12.95**

**CIDER PORK BELLY** SERVED WITH MUSTARD MASH, BLACK PUDDING,  
ROASTED CARROTS, APPLE PUREE & CIDER SAUCE **13.95 GF**

**COD LOIN EN PAPIETE** WITH A MED VEG MEDLEY, NEW POTATOES & A  
LEMON AND PARSLEY BUTTER **13.95 GF**

**4 CHEESE RAVIOLI** – SERVED WITH A RATATOUILLE & TOMATO SAUCE &  
FRESH SPINACH **10.45 V**

**WHITE WINE RISOTTO** – ASAPARAGUS, PEA & MINT TOPPED WITH  
CRISPY LEEKS & FETA **10.95 V GF VGO** (NO FETA)



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