



THE LYON INN



PUBLIC HOUSE & RESTAURANT
EVENING BAR MENU

"The best memories are made gathered around the table"

Bar Nibbles

OLIVES, GARLIC & PEPPERS (VG/GF) £3.95
THAI CHILLI CRACKERS (VG) £3.00
LYON BREAD BOX WITH BUTTERS (VE) £7.50

Starters

SOUP OF THE DAY with fresh bread & Netherend Butter (GFA) £6.50
SRIRACHA CAULIFLOWER bites with chilli, honey & lime (VE) £7.50
CHARCUTERIE SHARER cured meat, cheese & fresh bread (GFA) £14.00
HALLOUMI & CHORIZO skewer with red pepper tapenade (GF) £7.50
FETA & OLIVE BREAD with virgin olive oil & balsamic (VE) £4.50

Classic Burgers

ALL SERVED WITH SKIN-ON FRIES, DRESSED SALAD & HOME SLAW - ALL £15.00

Lyon Burger - Beef Patty, Cheddar, Bacon & Onion Rings
Vegan Burger - Moving Mountains Patty & Vegan Cheese (VG)
Fish Burger - Battered Cod, Mushy Peas & Lemon Tartare
Grill Burger - Grilled Chicken Breast, Cheddar & Relish (GFA)

Signature Burgers

ALL SERVED IN A BUN WITH SKIN-ON-FRIES, DRESSED SALAD & HOME SLAW (UNLESS STATED) - ALL £17.00

Posh Dog - Gloucester Sausage in a Brioche Roll, Crispy Onions, Truffle & Parmesan Fries & Home Battered Onion Rings
Jerk Burger - Fiery Jerk Chicken Breast & Mango & Lime Sauce (GFA)
Hawaiian Burger - Pork Steak, Smoked Streaky Bacon, Grilled Pineapple & Mozzarella Cheese (GFA)
Southern Burger - Southern Fried Chicken, Cheddar & Bacon
Halloumi Burger - Halloumi, Mushroom, Avocado & Spinach (VE/GFA)
Wagyu Burger - Wagyu Beef Patty, Bacon, Caramelised Onion, Tomato, Gherkin & Cheddar
Mushroom Burger - Flat Field Mushroom, Avocado, Spinach, Vegan Cheese & Vegan Brioche Style Bun (VG/GFA)



Ultimate Platters for One

THE PORK PLATTER BBQ Pork Ribs, Grilled Pork Chop, Sweet & Sour Pork, Rice, Salad & Crusty Bread - £19.00

THE RUMP TRIO Shredded BBQ Rump, Stir Fried Rump Strips in Chimichurri, Grilled Rump Steak, Triple Cooked Chips, Onion Rings, Peas, Mushroom & Tomato - £23.00

WHAT THE CLUCK? Baked Half Chicken, Salt & Vinegar Chicken Thigh, Fries, Home Slaw & Garlic Bread - £20.00

BALTI PIE traditional chicken balti encased in shortcrust pastry - £16.00

VEGGIE PIE creamy cheese, leeks & harissa cauliflower encased in shortcrust pastry (VE) - £15.00

STEAK PIE Cameron's steak & our own Westbury Lyon ale encased in shortcrust pastry - £16.00

All pies are served with your choice of chips or mash, garden peas and rich gravy. **Please note: there is a 45 minute cooking time**

Our Homemade Pies



The Lyon Grill

100Z RIBEYE Cooked to your liking - served with grilled mushroom and tomato, triple cooked chips, onion rings & peas - £28.50 (GFA)

80Z FILLET Cooked to your liking - served with grilled mushroom and tomato, triple cooked chips, onion rings & peas - £36.50 (GFA)

TOMAHAWK SHARER Cooked to your liking - served with mushroom and tomato, salad, truffle chips, onion rings & peas - £32.50 p.p.

SALMON FILLET served with mushroom and tomato, triple cooked chips, onion rings, peas & white wine sauce - £25.00 (GFA)

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF THE TEAM BEFORE PLACING YOUR ORDER WITH US - SO THAT WE CAN ADVISE YOU ACCORDINGLY. PLEASE NOTE - WHILST WE DO ALL WE CAN TO PREVENT CROSS-CONTAMINATION AT THE LYON, OUR KITCHEN IS VERY BUSY AND WE CANNOT GUARANTEE THAT A DISH WILL BE ENTIRELY ALLERGEN FREE. A 10% SERVICE CHARGE IS APPLIED TO ALL TABLES OF 6 PEOPLE OR MORE & SURCHARGES MAY BE APPLIED TO YOUR BILL FOR THE SERVICE OF CELEBRATION CAKES, SHARED MAIN COURSES AND EXTRAS ORDERED FOR YOUR TABLE.

VE = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, GFA = GLUTEN FREE AVAILABLE



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A-LA-CARTE MENU

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While you Wait

OLIVES, GARLIC & PEPPERS (VE/GF) £3.95
PIG AND APPLE (GFA) £3.00
LYON BREAD BOX WITH BUTTERS (VE) £7.50
FETA & OLIVE BREAD (VE) £4.50

Starters

SOUP OF THE DAY with fresh bread & Netherend Butter (GFA) £6.50
SMOKED SALMON & JACK DANIELS wholewheat bread & Jack on the Rocks £7.50
CHARCUTERIE SHARER cured meat, cheese & fresh bread (GFA) £14.00
GOATS CHEESE PARFAIT with golden beets and crispy quinoa (VE/GFA) £7.50
DUCK & PLUM with hoisin & plum sauce £4.50

Lyon Signature Entrees

SUPREME OF CHICKEN roasted pepper, mozzarella & basil pesto - served with tarragon risotto & sundried tomatoes (GF) £24.50
CRISPY CONFIT DUCK BREAST warm salad of peas & candy stripe beets, port & berry jus - with crispy parmentier (GF) £28.50
CHICKEN TAGLIATELLE white wine cream sauce, garlic & red pepper - served with garlic bread & house salad £20.00
CHARRED LAMB RACK lemon & thyme crust - served with garlic carrots & rosemary fondant potato (GFA) £27.00
PORK RIB rich cider sauce, bacon new potatoes, apricot & ginger apple sauce - served with tenderstem broccoli (GF) £24.00
ROAST CABBAGE WEDGE tomato lentils, roasted butternut squash & buttered new potatoes (VG, GF) £21.00
FRESH MARKET FISH today's fish - served with crushed potatoes, seasonal veg & white wine cream sauce (GF) £23.00

Fancy a Pudding?

CREAMY TIRAMISU made with locally roasted Greenhills Coffee £8.00
LIMONCELLO BRULEE served with fresh lemon sorbet (GFA) £8.00
CHOCOLATE TART laced with rich salted caramel £8.00
LYON SHORTCAKE towered with strawberries & cream £7.50
COOKIE DOUGH SKILLETS choose from Jammie Dodger, Biscoff or Triple Chocolate with ice cream £8.00
PINEAPPLE PUDDING warm vanilla sponge baked with pineapples & served with cream £7.50
BERRY CHEESECAKE biscuit base, summer berries, sweet cream cheese & whipped cream £7.50
ICE CREAM SUNDAE choose 3: white chocolate raspberry, clotted cream, honey ginger, salted caramel (GFA) £6.95
CHEESE BOARD four cheese selection, mixed crackers Netherend butter, caramelised onions, figs & grapes - £10.00

Coffee & a Small Pudding

ENJOY A TEA, COFFEE OR HOT CHOCOLATE WITH ONE OF THE BELOW £6.50:

Nose of Cheese & Crackers | Chocolate Brownie | Limoncello Brûlée | Lyon Bar | Scone with Butter and Jam

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