

# A La Carte

## TO BEGIN

### Sparkling Red

Forest fruits & medium body - a real treat  
£6.50 125ml glass

### Cherry Bakewell

Disaronno, maraschino cherry, cranberry juice & egg white £7.50

### Gin Fizz

Gin, lemon juice, soda, vanilla & egg white  
£7.00

### Rose Bubbles

Rose, raspberry & cherry bubbles!  
£6.00 125ml glass

## WHILE YOU WAIT

Excellent to share amongst the table whilst you wait for your starters!

### Chicken Pops

Salt & Vinegar  
Chicken Pops - £4.95

### Lyon Bread

Handmade Coffee Walnut Rolls - £4.50 (VE)

### Hummus

Served with Bread Twists - £4.50 (VG)

### Olives

Olives, Pickled Garlic and Red Pepper - £3.95 (VG, GF)

### Salmon Rillettes

Home-potted salmon rillettes served with warm ciabatta rounds for dipping - £4.95

### The Butter Board

Netherend Butter topped with truffle, garlic, figs, apricots & served with homemade crackers - £5.95 (VE)

## STARTERS

### Tempura Cauliflower

£7.75

Tempura battered Cauliflower florets, homemade cheese sauce (VE)

### Pig and Apple

£7.95

Homemade pork scratching, pork & apple ball and apple ginger compote

### Smoky Fishcake

£9.75

Crisp fishcake topped with a poached egg & served in smoke

### Truffle Arancini

£8.25

Wild mushroom and black truffle arancini, truffle foam (VE)

### Confit Duck

£8.25

Slow roasted duck, olive oil, herbs & beetroot compote (GF, DF)

### Risotto

£7.95

Minted pea risotto, served warm (VG)

## MAIN COURSES

Hand crafted by our chefs, full of flavour & enjoyed by you.

### Pork Belly

Oven roasted pork belly, apple puree, pressed potato, crisped pork skin & sesame tenderstem broccoli  
£25.50 (GF, DF)

### Lamb Duo

Rosemary braised lamb, grilled lamb steak, hispi cabbage, garlic & Woodchester red wine jus  
£27.50 (GF, DF)

### Atlantic Salmon

Grilled salmon fillet, cucumber asparagus, tempura prawn & pea risotto  
£24.50 (GF, DFA)

### Tamarind Squash

Tamarind baked butternut squash, coconut butterbeans, saffron spiced rice and green herb drizzle  
£22.50 (GF, DF, VE, VG)

### Chicken Breast

Grilled chicken breast, black garlic broth, wild mushrooms, spinach & dauphinoise potatoes  
£23.95 (GF)

## The Lyon Inn

GF = Gluten Free, GFA = Gluten Free Available, VE = Vegetarian, VG = Vegan, VGA = Vegan Available  
DF = Dairy Free, DFA = Dairy Free Available, N = Contains Nuts

If you have an allergy or dietary requirement, it is your responsibility to notify the team prior to placing your order. We can never absolutely guarantee that any dish is entirely free of any allergen & if your allergy is air-borne we would advise against eating with us. Starters ordered as a main course will incur a £5 surcharge to your bill and any extras ordered will be charged to your bill (including butters and oils). Celebration cake service is charged at £2 per person if desserts are not ordered. For tables of 6 or more a 10% discretionary service charge is added to your bill and any food that is pre-ordered and then cancelled on the same day must be paid for in full. If a deposit needs removing from your bill, please ask and a manager will do this for you!