







VEGAN/VEGETARIAN AND GLUTEN FREE OPTIONS ARE AVAILABLE JUST ASK YOUR SERVER

BEFORE YOU ORDER YOUR FOOD & DRINK PLEASE SPEAK TO OUR STAFF IF YOU WANT TO KNOW ABOUT OUR INGREDIENTS'

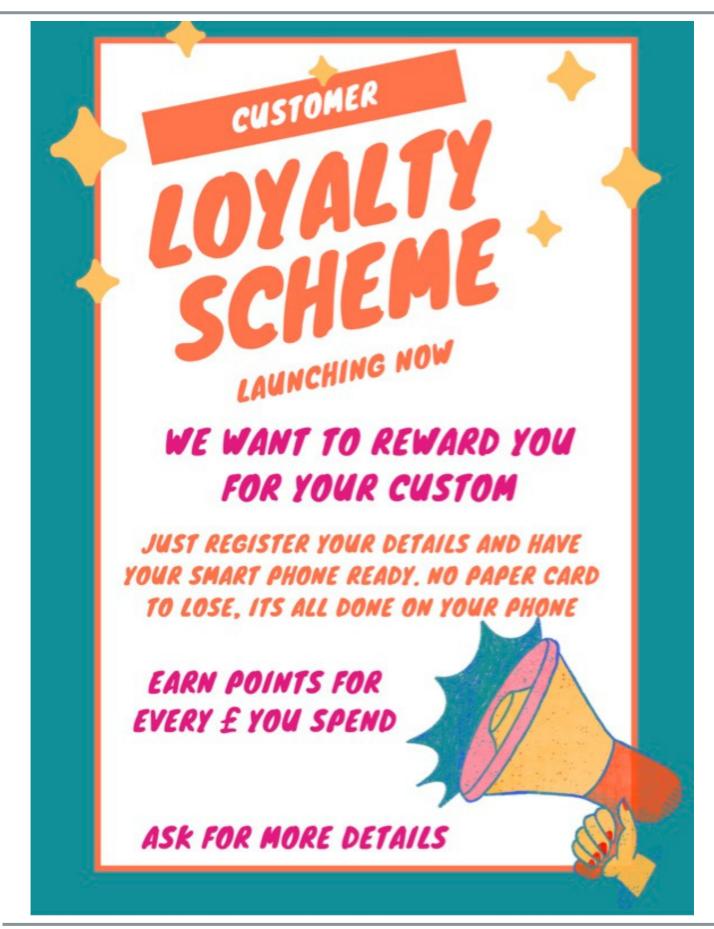


MENU

BREAKFAST | MAINS | DESSERTS | DRINKS | KIDS









LION ROCK

MENU

BREAKFAST | MAINS | DESSERTS | DRINKS | KIDS



BREAKFAST SERVED UNTIL 12PM



Additions

Avocado 2.45 /grilled halloumi 2.65 /beans Toast 2.10 /slice of chunky toast .95/ black pud 2.75 / bubble and squeak 2.65

Cooked Breakfast 9.35/11.95 MINI Meat/BIG Meat

Egg, bacon, pork sausage, grilled tomato, mushroom, hash brown, sauté potatoes, beans and toast

MINI Veg/BIG Veg Egg, bubble and squeak, grilled tomato mushroom, hash brown, beans, sauté potatoes, and toast.

MINI Vegan/BIG Vegan Bubble and squeak, avocado, grilled tomato, mushroom, hash brown, sauté potatoes, beans and toast.

Go BIG Meat for double bacon egg and sausage. Go BIG Veg for extra egg and halloumi. Go BIG Vegan for double tomato, hash brown and mushroom.

1.85 One round of thick cut bread of your choice. add preserve, jam, marmalade, marmite, or peanut butter.

AFTERNOON TEA Ask for GLUTEN FREE options

MINIMUM OF TWO PEOPLE

SERVED ON A THREE TIER STAND. ALL PRICED PER PERSON

The classic

18.95 pp 24.95pp

The celebration

The gin & tea

With a glass of prosecco per person

With a glass of gin and mixer per person Served with delicate cut sandwiches filled with roast ham, cheese & cucumber and egg mayonnaise.. Homemade fruit or plain scone with strawberry jam and clotted cream with a selection of sweet bites, or slice of cake from our cake list.

Served with a pot of loose leaf tea or americano*

The vegan tea

19.95pp

25.95PP The vegan celebration

(With a glass of prosecco per person) Served with delicate cut sandwiches filled with fresh cucumber, vegan cheese & chutney and guacamole. Homemade vegan scone with strawberry jam and vegan cream and a slice of vegan cake from our list. Served with a pot of loose leaf tea or americano*

Ask for vegan/GF options

LUNCH AND CREAM TEA

Choose one sandwich from the list overleaf on the lunch time menu and a cream tea selection opposite served on a two tier stand.

13.95

Toasted for 1.10 Except if coeliac

Ask for GLUTEN FREE options

Waffles

7.85

7.95

Toasted belgian waffle topped with crispy bacon and maple syrup.

Avocado brunch 8.25

Toasted ciabatta smothered with homemade guacamole, sliced tomato and red onion finished with a balsamic dressina.

Add bacon 2.65, egg .75 or both 3.40 Breakfast sub

7.95 Crispy ciabatta packed with two butcher bacon, two pork sausages, free range egg and hash brown.

Bubble and squeak Double homemade bubble and squeak topped with fried egg served with a dish of beans.

Add Bacon 2.65

CREAM TEA

The original

6.95

6.95

One homemade fruit or plain scone with local clotted cream and strawberry jam served with a pot of loose leaf house blend tea or americano*

Gluten free available

The vegan One homemade vegan scone with vegan cream and strawberry jam served with a pot of loose leaf house blend tea or americano*

Gluten free available

The gentleman savoury 6.95

One homemade cheddar cheese scone with cream cheese and real ale chutney served with a pot of loose leaf house blend tea or americano8

Add an extra scone 1.20

*Other drinks available, some may have additional cost

24.95pp



LION ROCK

BREAKFAST | MAINS | DESSERTS | DRINKS | KIDS



LUNCH Ask for vegan/GF options



Lunch add-ons Ciabatta 1.75 / coleslaw 2.85 / soured cream halloumi 2.65 / guacomole 2.75 / cheese your chips 2.65 **Soup of the day** 6.45 Homemade soup served with either ciabatta, granary or white bread.

Soup and a pasty 12.15 Homemade soup of the day (No bread) with your choice of steak or cheese & onion pasty without chips

Soup & a sandwich 13.95 Homemade soup of the day (No bread) with your choice of sandwich from the list opposite.

Avocado brunch 8.25 Toasted ciabatta smothered with homemade guacamole, sliced tomato and red onion finished with a balsamic dressing.

Add bacon 2.65 egg .75 or both 3.40 C h i p s 4.95 Basket of chunky chips

Add cheddar cheese or vegan cheese 2.65 Make it a butty, add b&b 1.75 or ciabatta 1.85

Ask for vegan/GF options

MAINS

Jacket potatoes Served with a dressed salad

Cheddar and beans Cheddar	8.95 8.25
Cheddar and coleslaw	8.95
Tuna mayonnaise	8.95
Homemade meat or veg chilli and	9.95
cheese	
Cheddar red onion and mayonnaise	8.65
Just beans	7.95
Traditional pasties 9	.95

Traditional steak or cheese and onion pasty served with chips and a dressed salad. Without chips. 6.70

Chilli chips and

cheese

Homemade meat or five bean chilli stacked on chunky chips topped with local mature cheddar and soured cream. (Vegan version available)

Sausage and eggs

Three pork sausages, two free range eggs and chunky chips.

Ham and eggs

10.95

10.95

11.95

A simple classic, roast ham served with two free range eggs and chunky chips.



Door	stop	sandwiches	8.25
	scop	sanuwiches	0.2.

Cheddar and real ale chutney Roast ham and cheddar Tuna mayonnaise Free range egg mayonnaise Vegan cheese and homemade coleslaw Guacamole and vegan cheese Cheddar & coleslaw Cheddar & guacamole Cheddar red onion and mayonnaise Served on white, granary or gluten free bread with a dressed salad

Toast it 1.10 Except if coeliac Add a side of chips 3.25

LUNCH AND CREAM TEA

13.95

Choose one sandwich from above and a cream tea from our selection served on a two tier stand.

> Toasted for 1.10 Except if coeliac

Tomato pasta Fusilli pasta tossed in a tomato and basil sauce	8.95
topped with cheddar or vegan cheese. Add bacon, sausage or halloumi 2.65	
Pesto pasta Fusilli pasta tossed in a pesto sauce with onion sand roasted tomato. Add bacon, or halloumi 2.65	8.95
Ploughmans	12.95
A platter of locally made cheeses with fresh salad, pickles, chutneys, crusty ciabatta, and homemade coleslaw. Add ham 2.25	
Cheeseboard	11.95
A gorgeous platter of locally made cheeses with crackers and chutneys.	
Add any ale, cider or large gl wine or prosecco for 4.95 (Max two drinks per cheese b	5.



LION ROCK





BREAKFAST Served untill 12:00. Ask for Vegan/GF Options



Scrambled egg4.00Two scrambled free range eggs served on
white or brown toast.

Toast2.35Slice of brown or white toast with jam,
peanut butter or marmite.

Beans on toast 4.00 Portion of beans served with white or brown toast.

VIDC MEAL DEAL



LUNCH TIME Ask for Vegan/GF Options

Chicken nuggets Five battered chicken pieces with thick cut chips	4.95	RIDS MEAL DEAL
Sausage and chips One butcher pork sausage with thick cut chips	4.95	Choose one kids lunch item with one cold drink
Pasta Fusilli pasta topped with tomato basil sauce and cheese.	4.95	and an ice cream 8.95
Ham and egg Roast ham, free range fried egg and thick cut chips	4.95	
Sandwich Cheddar Ham Tuna mayonnaise Jam Peanut butter on white or brown bread	4.95	AFTERNOON TEAKids afternoon tea9.95Homemade scone with cream and jamwith a sandwich from the list and a minicake served on a cute two tier stand witha choice of tea, milkshake, or babyccino
Ice cream Chocolate Strawberry	3.25	KidsCream Tea4.95Homemade scone with cream and jam served with a pot of tea, milkshake or babyccino4.95
Vanilla Mango sorbet All with chocolate flake and Sauce.		KIDS DRINKS



Cold Drinks	
Strawberry milkshake	2.55
Chocolate milkshake	2.55
Banana milkshake	2.55
Apple and Mango carton	2.55
Apple and Berry Carton	2.55
Lemonade (Bottle 200ml)	2.55
Kids Hot Drinks	
Hot chocolate plain	2.45
	2.45 2.65
Hot chocolate plain	
Hot chocolate plain Hot chocolate with cream	2.65
Hot chocolate plain Hot chocolate with cream Hot chocolate with marshmallows	2.65 2.65

COLD DRINKS

Fruit juice Frobisher real apple or orange	3.35
Coca cola Original Coke 330ml	3.85
Coca cola Diet Coke & Coke Zero 330ml Lemonade Schweppes mixer size lemonade	3.55 2.55 200ml
Smoothie of the day Ask your server for todays smoothe day. Luscombe Organic	4.95 thie of 3.65
Drinks Sicilian Lemonade, Ginger Beer, Elderflower Bubbly, Raspberry Ci Bottled water	rush 2.35
Sparkling or Still mineral water	

ALCOHOLIC

Cocktail of the da Ask your server for today's cocktail of the day	y 6.00 two for 10.00
Thatcher's cider	6.15
Gold, haze, rascal, katy, 500ml Rich's cider	6.15
Traditional scrumpy. 500ml Lillys cider	6.30
Pina colada, Raspberry mojito, che	

and berries, strawberry, crazy goat, bee sting. perry. 500ml

HOT DRINKS

Coffoo Decaff Available

ouriee book	
Americano	2.95
Cappuccino	3.25
Latte	3.65
Flat white	3.65
Mocha	3.95
Chai latte	3.45
Dirty chai latte	3.90
Babycino	2.40
Expresso	1.60
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Coffee specials

Pumpkin Spiced latte	4.85
Caramel latte	4.85
Ginger latte	4.85
Baileys latte	6.55
All topped with whipped cream	٦,
vegan cream also available	

Made with Oat or Soya Milk .65

Add syrup to your coffee or hot chocolate. Pumpkin/Caramel/Salted Caramel/Hazelnut/Gingerbread/Vanilla.70.

Strawberry thickshake

Made with strawberry Ice-cream and strawberries topped with whipped cream and decorated with sprinkles.

Bannana thickshake Made with vanilla Ice cream and bananas

topped with whipped cream and sprinkles.

Vegan versions available on above shakes. 3.55

Chocolate thickshake Made with chocolate ice cream topped with whipped cream sprinkles and a flake.

Baileys shake

Made with vanilla Ice-cream, chocolate flake, chocolate sauce and topped with whipped cream, sprinkles and more sauce. 50ml shot.

Salted caramel shake

Made with vanilla ice cream with lashings of salted caramel sauce topped with whipped cream sprinkles, more sauce and a flake. Make it dirty with a shot of coffee. .95





4.75

6.05

6.15

Wookey ales Knights templar BLACK IPA, Serpent of the AXE pale ale, Witch way session PALE ALE 440ml.

Cheddar ales

Continental drift lager, potholer golden ale, gorge best bitter, goats leap IPA. 500ml 5.35 Gin

Original or fruited gin served with tonic or lemonade (50ml)

House wine

3.05

3.55

3.95

3.90

Red or white small 3.95 (125ml) / medium 4.95 (175ml)/large (250ml) 5.95 / bottle 17.95 Prosecco

Glass (175ml) 5.95 / bottle 17.95

Hot chocolate

Plain With cream or marshmallows With cream and marshmallows Vegan hot chocolate with vegan cream

Hot chocolate specials

Gingerbread	4.85
Salted caramel	4.85
After eight	4.85
Baileys(50ml)	6.25
All topped with whipped cream,	
vegan cream also available	
Made with Oat or Soya Milk .65	



Tea list all 2.95 House tea (Decaf available) Earl grey Assam Ceylon Darjeeling Lapsang souchong Redbush Peppermint Berry fruits

Speciality Tea

3.65 Camomile Russian caravan 3.00 4.05 Jasmine madam butterfly Pinhead gunpowder (Green) 2.95

See overleaf for Tea descriptions



4.75

4.75

4.75

5.95





House Tea

Delightfully bright and full of flavour, Made using the finest Assam and Kenya tea leaves



Ceylon

Ceylon has a brisk, tiger balm flavour and is full of character.



This light tea has a delicate citrus aroma and a strong, fragrant taste.



Assam

Assam has a brisk, malty flavour and a strong aroma



Darjeiling Darjeeling is lighter than most black teas, with a distinctive fruity, muscatel character.



Lapsang Souchong A smoky, golden tea that will evoke images of pine tree forests and ice-capped mountains with every sip.



Camomile

Light, fresh and floral our camomile tea is aromatic with a subtle apple-like flavour.



Pinhead Gunpowder A bold green tea that is full of flavour, with a slightly smoky flavour and a unique roasted aroma



Russian Caravan

Delicate and smoky, this is a truly evocative tea with a rustic flavour and warmth that'll instantly transport you to magical campfires and wilderness.



Redbush

Redbush Tea has a rich, earthy and almost nutty flavour and naturally caffeine free



Jasmine Madam Butterfly

Jasmine tea is fresh and light with a slightly floral taste from the aromatic jasmine flowers.



Peppermint strong peppermint flavour. Light and fresh this herbal tea will leave you feeling restored.