



THE BLUE LION  
East Witton

SET LUNCH MENU

**Served Daily Monday – Saturday 12:00 – 2:15**

**One course only £13.50, Two Courses £15.50, Three Courses £18.50**

Homemade soup of the day

Dressed salad of Yellison goats cheese with beetroot and croutons

Warm onion and Lincolnshire poacher tart with dressed leaves and tomato chutney

Risotto of poached haddock and leeks finished with cheddar cheese,  
topped with a poached egg

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Bubble and squeak with poached eggs, chive and cherry tomato butter sauce

Black Sheep battered cod and chips, crushed peas and tartare sauce

Strips of chicken roasted with lemon, fennel and garlic, tossed with fresh tagliatelle,  
in cream, gem lettuce, pea and cherry tomato sauce

Cottage pie topped with mashed potato and served with mustard greens

Sautéed fillet of salmon with tomato compote and potato rosti

All of the above main courses are complete dishes; extra vegetables are available on request

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Liquorice terrine with caramel sauce

Sticky toffee pudding with clotted cream ice cream, butterscotch sauce

Blue and White Wensleydale cheese board

Hazelnut meringue with gooseberry compote

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After lunch coffees and teas - from £2.75

served with homemade petit fours

**Dessert Wines**

**70ml glass**

Bin 89 Moscatel-Bodegas Sarria, Navarra, Spain

£6.25

Bin 90 Domaine De L'Ancienne Cure – Monbazillac

£4.95