



THE BLUE LION INN

East Witton

Sample Menu

Set Lunch

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

Two Courses £18.50, Three Courses £23.50

Homemade soup of the day

Salt beef and Yorkshire blue cheese salad with caper and shallot dressing

Goats cheese, wild garlic and garden pea risotto, herb oil

Pan seared mackerel fillet, nicoise salad and citrus dressing

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

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

Fricassee of chicken, green peppercorns, brandy, leeks and wild mushrooms,
tossed with homemade tagliatelle

Pan fried fillet of seabass with braised fennel, beetroot and orange salad

Slow cooked belly pork with saladise potato, black pudding and buttered carrots

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

Creamy lemon posset, raspberry compote and candied orange peel

Sticky Toffee Pudding with butterscotch sauce and clotted cream ice cream

Passionfruit cheesecake and mango sorbet

Apple and raspberry crumble with vanilla custard

Blue and White Wensleydale cheese board



THE BLUE LION INN

East Witton

After lunch coffees and teas - from £2.75

served with homemade petit fours

Dessert Wines

70 ml glass

Bin 83 Moscatel-Bodegas Sarria, Navarra, Spain

£6.25

Bin 84 Domaine De L'Ancienne Cure – Monbazillac

£4.95