

savanna

At the Black Lion Inn

NOVEMBER PROMOTION – 2 FOR 1 MAIN COURSE (Mon-Thurs lunchtime & evening)

Menu

Cullen Stink Soup

Cream of smoked haddock, leek and potato soup, garnished with parmesan beignet £5.95

Roast Stuffed Tomato

Roasted plum tomatoes stuffed with herb risotto and red pepper coulis £5.95

Tournedos of Braised Lamb Shank

With roast garlic purée and tomato concasse £6.25

Seared Scallops

Seared scallops served with parsnip puree and crispy Parma ham £9.95

Game Terrine

Layered terrine with pear salsa £6.95

Bresolla

Served on a rocket and chestnut salad with caper dressing £6.25

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Provençal Vegetables

Oven Baked and served in a filo basket topped with goats cheese £9.95

Fillet of Salmon

Poached in Avocado oil-served with salsa verde on a smoked salmon brandade £13.95

Roast Rack of Lamb

Served with ratatouille and crushed new potatoes £15.95

Pork Belly

Slow roasted pork belly with cauliflower puree and purple sprouting broccoli £13.95

Pheasant

Braised breast in plumb brandy sauce, spiced red cabbage and rosti potato £14.95

Fillet of Beef

Pan fried with dauphonoise potato, slow roasted shallot, green beans and burgundy jus £21.95

Atlantic Cod Loin

With baby leeks, courgettes and lobster volute £14.95

Venison Cutlet

Cooked in a port and red current sauce with a vegetable pancake £26.95

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Side Orders £3.00 each

Green Beans, Sprouting Broccoli, Wilted Spinach, Hand Cut Chips, New Potatoes

Service not included, however a discretionary service charge of 12.5% will be added to tables of 6 or more.

For Table Bookings Call: 01727 891 040

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Desserts

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Cappuccino crème Brule and a cinnamon biscuit £5.95
(Dessert wine suggestion; Hopley Trockenbeerenauslese)

Lavender scented chocolate mousse with berries and cream £5.95
(Dessert wine suggestion; Sauternes Clos Dady)

Savanna apple crumble with vanilla ice cream £5.95
(Dessert wine suggestion; Lacrima d'Oro, kefraya)

Sticky toffee pudding with vanilla ice cream £5.95
(Dessert wine suggestion; Lacrima d'Oro, kefraya)

Dessert taster plate mini Brule, chocolate mousse and crumble ideal to share £9.95
(Dessert wine suggestion; Sauternes Clos Dady)

Selection of British and Continental Cheese with Biscuits and Homemade Chutney £7.95
(Wine suggestion; Antu Syrah a rich Chilean red wine, or a glass of port)

Coffees, Teas and Liqueurs

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