



Black Lion Hotel



Friday Market Place, Little Walsingham, Norfolk NR22 6DB
01328 820235 www.blacklionhotelnorfolk.co.uk

STARTERS

Homemade Soup of the Day (v)
& bread **£5**

Breaded Whitebait & garlic aioli **£5.50 (DF)**

Chicken Liver Parfait, red onion jam
& toasted focaccia **£6**

Grilled Goats Cheese with beetroot
& salad **£6.50 (v, GF)**

Tempura Tiger Prawns with sweet
chilli sauce **£7/ £14**

Steamed Mussels in white wine sauce
& bread **£7.50 / £15**
(when available)

CHILDREN'S MEALS **£6**

Fish & Chips & peas
3oz Beef Burger & fries
Sausage, Mash & gravy
Chicken Nuggets & chips

MAINS

Fish of the Day - *check Specials Board*

Madras Curry with rice & garlic naan bread
King Prawn **£14** Chicken **£13**
Vegetable (v) **£12.50**

Walsingham Farm Shop "Pie of The Day"
mustard mash, green veg & gravy **£13.50**

Wild Mushroom Risotto with baby spinach
& truffle oil (v) **£14 (DF, GF)**

Venison Stew with braised red cabbage
& mash potato **£16 (GF)**

BLACK LION CLASSICS

Homemade Chargrilled Beef Burger,
bacon, cheddar cheese & fries **£12.50**

Beer Battered Haddock, hand cut chips,
garden peas & tartare sauce **£13.50**

Scampi with hand cut chips, garden peas
& tartare sauce **£12.50**

Classic Bangers & Mash with greens
& red onion gravy **£12**

FROM THE GRILL

Walsingham Farm Shop Steaks,
fries & salad

8oz Rump **£15**

7oz Fillet **£25**

8oz Ribeye **£20**

SAUCES

Peppercorn **£1.50**

Blue Cheese **£2**

SIDES **£3.50**

Hand cut chips

Skinny fries

Mash potato

New potatoes

Dressed Mixed Salad

Seasonal veg

Gluten free Menu available, please ask

We are happy to help with your dietary requirements. However, we have an extensive range of ingredients; therefore, we cannot guarantee 100% against your allergy. **Please inform a member of staff**

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PUDDINGS

Pudding of the day £6

**Homemade Chocolate Brownie
& honeycombe ice cream £6.50**

Sticky Toffee Pudding, butterscotch sauce
& vanilla ice cream **£6.50**

Ronaldo's Ice Creams & Sorbets (for
flavours please ask) 2 scoops **£4**

Norfolk Cheeseboard with chutney &
biscuits **£9 (v)**

LUNCH ONLY

Sandwiches on Granary or White Bloomer &
Gluten free bread served with crisps & salad

Classic BLT (Bacon, Lettuce & Tomato) **£7**

Cheddar & chutney (v) £7

Smoked Salmon & cucumber £8

Grilled Sausage & pickle £8

Soup of the day & any sandwich £10

Ploughman's Board (v) £10

AFTER DINNER DRINKS

Adnams Ruby Port £2.60

Amaretto Disaronno £2.95

Baileys £2.95

Calvados £4.45

Cointreau £2.95

Drambuie £2.95

Glenmorangie Whisky £3.65
single malt, 10 year old

Grand Marnier £2.95

Kahlua £2.95

Martell V.S. £2.70

Remy Martin VSOP £3.55

Talisker Whisky £3.65
single malt, 10 year old

PUDDING WINES

Chateau du Juge, *Bordeaux*

125ml glass £6.70

375ml bottle £25.95

COFFEE / TEA

Americano £2.10

Cappuccino £2.60

Double Espresso £2.60

Espresso £2.10

Flat white £2.60

Latte £2.60

Macchiato £2.70

extra shot £0.60

Cafetiere £2.10

Hot Chocolate £2.50

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