

Festive Menu

All our dishes are cooked to order, please allow sufficient time for us to do this.
Try some of our nibbles while you wait... .

Mixed olives £3.25

Mixed nuts roasted with rock salt and rosemary £3.25

TO START

Roasted parsnip and smoked apple soup laced with truffle oil and parsnip crisps £5.25

Carpaccio of beetroot, home cured soured mackerel, horseradish crème fraîche £6.75/£12.50

Crispy fried smoked haddock fish finger, home made tomato sauce £6.95/£12.90

Rougham Estate hare and partridge terrine, char-grilled red onion bread,
blackberry and port wine jelly £7.50

Wild mushroom and chestnut ravioli, rocket, sage oil and parmesan shavings £6.50/£12.95

Scallops baked in the shell with Hawkestone cheese and spinach, piped with chive mashed potato
£8.50/£16.50

Steamed Brancaster rope mussels finished with white wine, cream, garlic and parsley
£6.95/£11.95

Home smoked Debham duck breast, wild fennel, celery and clementine salad,
pickled walnut dressing £6.95/£12.90

MAIN FARE

Pan seared salmon fillet topped dill crumble on crushed new potatoes with rosemary and
lemon butter sauce £15.75

Braised Rougham Estate pheasant, châteaux potato, cranberry and chestnut sauce £15.95

Char-grilled rabbit loin, confit leg, autumn stew of root vegetables, red wine sauce £15.95

Pan-seared sea bass, potato rösti, red pepper coulis, ratatouille vegetables £16.95

Roasted butternut squash and wild mushroom risotto, toasted pumpkin seeds £13.95

Char-grilled rib-eye steak, sticky crushed peppercorn and brandy sauce, served with chunky chips
and crispy onion rings £18.50

Salt cod and salmon fish pie, mussel and Norfolk brown shrimp sauce £15.25

Roast Waterhall Farm Wixoe turkey, Melford sausage stuffing topped with grummets,
crispy black bacon, bread sauce and fresh cranberry sauce £15.95

OLD FAVOURITES

Long Melford sausages served on a cream mash with caramelised onion gravy £11.95

Crispy fried haddock in a "Adnams ale batter" with
handmade chips, mushy peas, lemon and tartare sauce £12.95

The Black Lion shepherd's pie with a rich rosemary gravy £12.95



I KNOW I SHOULDN'T BUT !

Treacle pudding served with vanilla pod ice cream £5.50

Damson Bakewell tart with homemade custard £5.50

Creamed basmati rice pudding with mango £5.50

Chocolate fudge brownie, honeycomb ice cream £5.50

Vanilla crème brûlée £5.50

Traditional Christmas pudding served with brandy sauce and rum butter £5.50

Myatts of Thurston freshly churned ice cream and sorbets.

Double cream vanilla, Dutch chocolate, stem ginger, honeycomb, brandy and orange, blackcurrant sorbet, mango sorbet.

3 scoops of your choice £5.50

"Black Lion" Cheese Selection

Channel Island Brie, Lubborn creamery, Somerset (mild, Brie style)

Hawkstone, Rodwell Farm, Suffolk (firm, cheddar style)

Colston Bassett stilton (crusted mid-strength blue)

Stinking Bishop, Laurel Farm, Gloucester (strong, wash rind)

Served with homemade chutney, celery, grapes and oat biscuits £7.95

Dessert Wines

2005 Graves Supérieures. Jean Christophe Barbe. France £4.60 125 ml glass
Pale gold in colour, fresh & fruity. A good match with fruit desserts

2007 La Beryl Blanc. South Africa £5.75 125ml glass
Rich golden colour, concentrated honey & lemon. A good all-rounder

2002 Vin Santo Tegrino Italy £7.95 125 ml glass
Deep amber in colour, sweet dried fruits. Great with chocolate

COFFEES and TEAs served with homemade sweetmeats

Filter Coffee	£2.50
Cappuccino	£2.75
Latte	£2.75
Espresso - Single/Double	£2.25/£2.75
A Selection of Teas	£2.50

INDULGENT COFFEES

Smokey Laphroaig Malt Whisky, espresso coffee, thickened cream top £5.95

Kahlua Coffee Liqueur, espresso coffee, thickened cream top £5.95

CHRISTMAS SPECIAL

Amaretto, cognac, espresso coffee, Thickened with cream top £7.95

