

Autumn 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

Black Lion mixed nuts roasted with rock salt and rosemary £3.25

TO START

Celeriac and smoked apple soup, Colston Bassett Stilton cream. £5.25

Carpaccio of beetroot, soused mackerel, horseradish crème fraîche. £5.75

Crispy fried smoked haddock fish finger, chunky tomato sauce. £6.50

Rougham Estate hare and partridge terrine, char-grilled bread, blackberry and port wine jelly. £6.95

Wild mushroom and thyme ravioli, rocket, sage oil, parmesan shavings. £6.75

Pan seared scallops, sweetcorn purée, crispy Parma ham. £8.95

Steamed mussels finished with a Korma sauce. £6.75

Smoked Debham duck breast, fennel, celery and clementine salad, walnut dressing. £6.95

MAIN FARE

Pan seared loin of cod on crushed new potatoes, crème fraîche, basil vinaigrette. £15.95

Rougham Estate roast spatchcock partridge, châteaux potatoes, game jus. £15.95

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

Pan seared sea bass, potato rosti, red pepper coulis, ratatouille vegetables. £16.95

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

Char-grilled ribeye 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. £14.95

Slow roasted shoulder of pork stuffed with apple and sage, fondant potatoes,
Aspall Suffolk cyder sauce. £14.95

OLD FAVOURITES

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

Crispy fried haddock in Adnams ale batter, handmade chips, mushy peas,
tartar sauce. £12.95

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



I KNOW I SHOULDN'T BUT !

Plum soup with star anise and vanilla ice cream. £5.50

Warm damson Bakewell tart with home-made custard. £5.50

Creamed rice pudding with blueberries and basil. £5.50

Chocolate fudge brownie, honeycomb ice cream. £5.50

Crème brûlée. £5.50

Myatts of Thurston freshly churned ice cream and sorbets.

Double cream vanilla, Dutch chocolate, honeycomb, brandy and orange,
passion fruit sorbet, dark chocolate sorbet, blackcurrant sorbet, mango sorbet.

3 scoops of your choice. £5.50

"Black Lion" Cheese Selection

Channel Island Brie, Lubborn Creamery, Somerset (mild Brie)

Hawkstone, Rodwell Farm, Suffolk (firm cheddar style)

Colston Bassett Stilton (crusted blue)

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

Served with home-made chutney, celery, grapes and charcoal 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

Calvados Apple Brandy, espresso coffee, thickened cream top £6.25

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

