

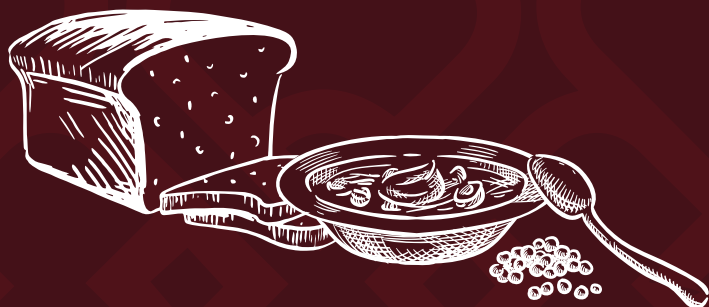


LYONS NANT HALL HOTEL



STARTERS

Homemade soup of the day	4.95
Chef's homemade soup of the day served with rustic sourdough & salted butter bread 🍷🍷	
Garlic mushrooms	5.95
Mixed button & wild mushrooms in truffle oil, served with baby spinach & topped with garlic cream sauce	
Rustic bread	4.50
Rustic bread, mixed olives, oil & balsamic vinegar 🍷	
Halloumi fries	6.50
Crisp halloumi fries served with tarragon mayonnaise & dressed leaf salad 🍷	
Hog bites	6.50
Crisp belly pork bites, Asian spices & apple purée served with dressed leaf salad & pork crackling	
Sausage links	6.95
Honey & mustard sausage links served with bourbon BBQ dipping sauce & dressed leaf salad	
Thai fishcake	6.50
Salmon, cod & prawn Thai style fishcake served with sweet chilli jam & spring onion salad	
Jamaican jerk chicken	6.95
Oven roasted Jamaican spiced chicken leg served with homemade sweet potato cornbread & dirty BBQ sauce	
Salt & pepper squid	6.95
Crisp calamari served with sautéed peppers & onions, garlic aioli & dressed leaf salad	



FROM THE GRILL

Chargrilled 8oz rump steak	12.95
Chargrilled 8oz rump steak served with tomato, flat mushroom, crisp onion nest & twice cooked handcut chips 🍷	
Chargrilled 8oz rib eye steak	14.50
Chargrilled, 14 day matured 8oz rib eye steak served with roast tomato, flat mushroom, crisp onion nest & twice cooked handcut chips 🍷	

CHEF SPECIALS

Chargrilled 10oz spider steak	15.50
Chargrilled, 28 day matured 10oz spider steak served with roast tomato, flat mushroom, crisp onion nest & twice cooked handcut chips 🍷	
Chargrilled 10oz London broil	15.50
Chargrilled, 21 day matured bavette steak cooked in a chilli & garlic soy sauce marinade served with roast tomato, flat mushroom, crisp onion nest & twice cooked handcut chips	

Add Peppercorn, Stilton or Hollandaise sauce for 2.50



SHARING PLATTER

Serves 2 for 29.95

A platter of hog bites, mozzarella poppers, crisp calamari, jerk chicken leg, full rack of Cajun ribs, crisp onion nests, continental meats, assortment of breads, fries, house coleslaw, dips & dressed leaf salad.



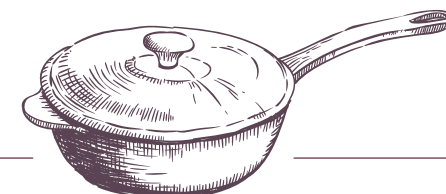
FROM THE SEA

Wholetail scampi	9.95
Traditional wholetail scampi served with garden peas & twice cooked handcut chips	
Flash fried king scallops	11.95
Flash fried king scallops served with dressed rocket & parmesan salad, crisp black pudding & Bramley apple purée	
Classic fish & chips	10.50
Hand battered haddock fillet in Great Orme beer batter served with mushy peas & twice cooked handcut chips	
Pan seared tuna loin	11.95
Pan seared tuna loin served with a classic Niçoise salad, fresh herb oil & lemon sour cream	
Squid ink spaghetti	13.95
Squid ink spaghetti served with sweet chilli, prawn & crab	
Moules marinière	Small 8.95 ♦ Large 13.95
Welsh Menai rope mussels steamed in garlic, white wine, shallots & cream served with rustic sourdough & salted butter bread	
Why not add fries? Only 1.95	



SIDE ORDERS

12 inch homemade garlic pizza bread	4.25
Thin & crispy pizza base topped with garlic butter 🍷	
Why not add cheese? Only 0.70	
Beer battered onion rings	2.50
Fresh sliced onion rings in a crisp beer batter 🍷	
Mixed leaf summer salad	2.25
A light salad with house dressing & cherry tomatoes 🍷	
Rocket & parmesan salad	3.50
Peppery rocket leaves served with parmesan cheese 🍷 GF	
Chunky handcut chips	2.50
Twice cooked handcut chips with Maldon sea salt 🍷 GF	
Retro fries	2.50
Skin on, twice cooked & seasoned French fries 🍷	
Honey roast vegetables	2.95
Seasonal vegetables roasted in extra virgin olive oil, Maldon sea salt & honey 🍷	
Nant Hall coleslaw	1.95
Finely shredded raw cabbage, carrot & onion with a smooth mayonnaise dressing 🍷	
Sweet potato fries	2.95
Crispy sweet potato fries with Maldon sea salt 🍷	



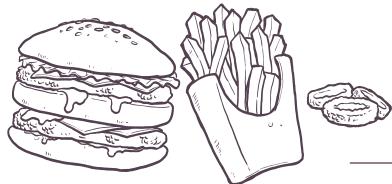
MAINS

Homemade lasagne	10.50	Cauli curry	9.95	½ Roast chicken	12.50
Homemade lasagne served with dressed leaf salad, garlic ciabatta & crisp sweet potato fries		Cauliflower, chickpea & turmeric curry served with braised rice & potato wedges		½ Roast chicken marinated in lemon, thyme & olive oil served with dressed leaf salad, house coleslaw & retro skin on seasoned fries	
Roast pork rib eye	14.50	Cheshire turkey & Wiltshire gammon pie	11.95	BBQ ribs	Half rack 8.95 ♦ Full rack 11.95
Roast pork rib eye steak served with blue cheese dauphinoise potatoes, cider & apple jus		Slow braised Cheshire turkey & Wiltshire gammon in a rich cream sauce & crisp puff pastry served with twice cooked handcut chips & garden peas		BBQ baby back ribs served with house coleslaw, relish, fries & dressed leaf salad	
Cajun spiced roulade	10.95	Tandoori pork fillet	14.95	Sweet & sour chicken	11.95
Cajun spiced sweet potato roulade served with baby minted new potatoes & salad		Oven roast marinated pork tenderloin fillet served with braised house rice, twice cooked handcut chips & mild tandoori cream		Tender battered chicken breast with stir fry noodles bound in a traditional sweet & sour sauce served with homemade prawn crackers	
Caesar salad	9.95	Footlong Nantdog	10.50	Allotment green risotto	9.95
Baby gem salad, croutons & fresh parmesan		Foot long smoked bacon & pork hot dog served with roast onions, dressed leaf salad, American mustard & retro seasoned fries		Rocket & fresh herb risotto served with chargrilled asparagus, garden peas & finished with lemon oil	
Why not add chicken breast & bacon? Only 2.50					
Classic 12inch margherita pizza	9.95				
Thin & crisp margherita pizza base topped with fresh buffalo mozzarella, cherry tomatoes & basil					



THE BURGER BAR

Plain & simple 8oz beef patty with dirty mayonnaise	6.50	Rodeo burger 2 x beef patties with maple bacon, double cheese & hickory smoked BBQ sauce	12.50	Twisted firecracker 8oz beef patty with maple bacon, naga chilli mayonnaise, jalapeño peppers & Monterey Jack cheese	12.50
Nant cheeseburger 8oz beef patty with dirty mayonnaise & Monterey Jack cheese	8.50	Vegan double stack 2 x vegan burger patties with vegan mayonnaise, tomato & smashed avocado	12.50	Baa baa black burger 8oz minted lamb burger with Cajun spice, maple bacon & garlic aioli	12.50
Liberty Island Buttermilk chicken fillet with maple bacon, ranch dressing & Monterey Jack cheese	10.50	Waffle burger 2 x Belgium waffles & 2 x beef patties with maple bacon, baconnaise & Monterey Jack cheese	14.50	<div>CHEF SPECIAL</div> <div>Beast, bird & swine 29.50 ½ lb beef patty, buttermilk chicken fillet, ½ lb pork patty with maple bacon, onion rings, hash browns, & cheese served with 2lb fries, house coleslaw & six hot wings</div>	



LIGHT LUNCH

Served Monday to Saturday from 12noon - 5pm

Jacket potato with beans Jacket potato, baked beans & melted cheese	5.95	Classic B.L.T Lightly toasted bread layered with garden-ripe tomatoes, fresh lettuce leaves and crisp bacon	5.95	Sweet chilli wrap Sweet chilli chicken wrap served with salad & house coleslaw	7.95
Jacket potato with mushrooms Jacket potato, bacon, mushrooms & mozzarella	6.50	Add chicken breast for 1.95		Steak, onion & mushroom baguette Flash fried rump steak, onions & button mushrooms bound in a classic peppercorn sauce	8.95
Roast beef sandwich Roast topside of beef served with rocket & horseradish on a choice of white or brown bread	5.95	Loaded fries A tasty mix of regular & sweet potato fries with jalapeños, ground steak, bacon & red onion jam topped with mozzarella & sour cream	7.50	Chargrilled asparagus Chargrilled asparagus, poached egg & Hollandaise sauce	7.50
BBQ chicken baguette Strips of chicken & bacon with BBQ sauce served on a melted cheese baguette	6.95	Mediterranean vegetables Roasted Mediterranean vegetables served with rocket, hummus & flatbreads	7.50	All served with house coleslaw & seasoned fries unless stated	



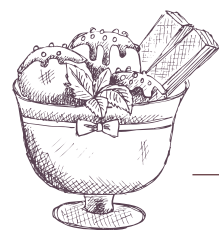
CHILDREN'S

6.95 per child including FREE ice cream!
Chicken breast bites Crisp chicken breast bites served with French fries & baked beans
Old English sausages Duo of old English sausages served with creamed mash potato, garden peas & gravy
Nant Hall cheeseburger 4oz cheeseburger in a brioche bun served with French fries
Pasta spirals Pasta spirals bound in a rich tomato sauce & served with a garlic ciabatta
Pirates catch of the day Battered haddock fillet served with French fries & garden peas



DESSERTS

Chocoholic freak shake Layers of cookie dough ice cream, whipped cream, donut, chocolate brownie pieces, Oreo biscuits & chocolate sauce	7.95	Sticky toffee pudding Sticky toffee pudding served with honeycomb ice cream & butterscotch sauce	5.95
Sweet shop dream shake Layers of unicorn ice cream, whipped cream, donut, waffle pieces, a selection of jelly treats, marshmallows & raspberry sauce	7.95	Chocolate pyramid Duo of chocolate pyramid served with vanilla ice cream & red berry jam	5.95
Salted caramel tart Salted caramel tart served with fresh raspberries & clotted cream	5.95	Chocolate orange cake Rich chocolate & orange sponge cake served with tropical mango ice cream	5.95
Lemon & raspberry posset Sicilian lemon & raspberry posset served with mini shortbreads	5.95	We have a wide selection of ice creams for 4.50 Please ask for today's flavours	



RED WINE

	Large glass	Bottle
Finca de Oro “Rioja” - Spain Blended to give a perfect mix of plum and blackberry with savoury, spice and cedar aromas. 13% vol.	-	20.00
Barolo “Terre Del Barolo” - Italy Medium to full bodied with firm structure and complex characters of plums, black cherry and liquorice. 14% vol.	-	32.50
Dragonfly “Cabernet Sauvignon Merlot” - Australia A rich mix of Cabernet Sauvignon and Merlot enhances the juicy blackcurrant and dried herb flavours. 14% vol.	-	35.00
Bone Orchard “Malbec” - Chile Full-bodied with great structure & ripe forest fruit flavours, with a touch of spice. 13% vol.	-	20.00
Gulara “Cabernet Shiraz” - South Australia A delicious and youthful mid-bodied red bursting with attractive bramble fruit aromas. 13% vol.	5.50	15.50
Invenio “Merlot” - France Rich and full-bodied with a long soft finish and rich plummy flavours. 12.5% vol.	5.50	15.00
Castillo de Piedra “Tempranillo” - Spain Soft, easy-drinking red with lots of strawberry aromas and a silky-smooth finish. 11.5% vol.	5.50	14.95
Aimery “Cabernet Sauvignon” - France An intense red coloured wine with a nose full of fruity aromas of cassis and sweet pepper. 13% vol.	5.50	15.50

WHITE & ROSÉ WINE

Invenio “Pinot Grigio” - Italy A fresh white wine with pear aromas and zesty lemon flavours on the palate. 12% vol.	5.50	15.50
Gulara “Chardonnay” - South Australia A fresh, light white with pear and banana aromas. Medium dry. 12.5% vol.	5.50	15.50
Castillo de Piedra “Viura” - Spain A dry white wine with attractive floral aromas and a crisp finish. 11.5% vol.	5.50	14.95
Las Ondas “Sauvignon Blanc” - Chile A zingy blend of citrus, peach and melon with plenty of spritzzy acidity. 12% vol.	5.50	15.50
Silverlake “Sauvignon Blanc” - New Zealand A quality white wine with flavours of fresh herbs, melon and grapefruit zest. 12.5% vol.	-	25.00
Brightside “Zinfandel” - U.S.A A medium sweet rosé that's bursting with summer berry fruit flavours. 10.5% vol.	5.50	14.95
Lyric “Pinot Grigio Blush” - Italy A light dry rosé with refreshing raspberry and strawberry flavours. 12% vol.	5.50	15.50

SPARKLING WINE

H. Lanvin & Fils “Brut” - France A floral scented champagne with light patisserie notes and subtle fruit characters. 12% vol.	-	40.00
Bollinger “Special Cuveé” - France Produced with over 85% of grand and premier crus from the Champagne region. 12% vol.	-	50.00
Ponté “Prosecco” - Italy A beautiful Prosecco reminiscent of fresh meadow flowers, with a fruity apple and pear fragrance. 11% vol.	8.99	19.95
Moët & Chandon “Imperial Brut” - France Vibrant, alluring & distinguished by a bright fruitiness with notes of green apple and white flowers. 12% vol.	-	44.95
Ponté “Aurora Rosé” - Italy A quality sparkling Rosé - light and delicate with plenty of strawberry, raspberry and forest fruits. 11.5% vol.	-	44.95

Large glass of wine: 250ml, medium glasses of 175ml also available.

Please note your table number and order at the bar. Please note that for customers dining outside, payment must be made at the time of ordering.

= Vegetarian. = Vegan. = Gluten Free. = Gluten Free option available. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.