



LYONS
NANT HALL
HOTEL

Winter Warmer

EVENING MENU

SERVED FROM 5PM - 9PM • MONDAY TO SATURDAY

Starters

Homemade soup of the day - 4.95

Chef's homemade soup of the day served with rustic sourdough and salted butter bread (V) (GF)

Garlic mushrooms - 5.95

Button mushrooms in truffle oil, served with baby spinach and topped with garlic cream sauce (V)

Halloumi fries - 6.50

Crisp halloumi fries served with tarragon mayonnaise and dressed leaf salad (V)

Sausage links - 6.95

Honey & mustard sausage links served with bourbon BBQ dipping sauce and dressed leaf salad

Thai fishcake - 6.50

Thai style fishcake served with sweet chilli jam and spring onion salad

Mains

Chargrilled 8oz rump steak - 12.95

Chargrilled 8oz rump steak served with tomato, flat mushroom, crisp onion nest and twice cooked handcut chips (GF)

Chargrilled 8oz rib eye steak - 14.50

Chargrilled, 14 day matured 8oz rib eye steak served with roast tomato, flat mushroom, crisp onion nest and twice cooked handcut chips (GF)

Wholetail scampi - 9.95

Traditional wholetail scampi served with garden peas and twice cooked handcut chips

Moules marinière - small 8.95 | large 13.95

Welsh Menai rope mussels steamed in garlic, white wine, shallots and cream served with rustic sourdough and salted butter bread

Roast pork rib eye - 14.50

Roast pork rib eye steak served with blue cheese dauphinoise potatoes and cider & apple jus

Cajun spiced roulade - 10.95

Cajun spiced sweet potato roulade served with baby minted new potatoes and salad (V) (VE) (GF)

Cauli curry - 9.95

Cauliflower, chickpea & turmeric curry served with braised rice and potato wedges (V) (VE) (GF)

Tandoori pork fillet - 14.95

Oven roast marinated pork tenderloin fillet served with braised house rice, twice cooked handcut chips and mild tandoori cream (GF)


Homemade turkey & gammon pie - 11.95

Slow braised Cheshire turkey & Wiltshire gammon in a rich cream sauce and crisp puff pastry served with twice cooked handcut chips and garden peas

Homemade steak & ale pie - 11.95

Diced beef slow cooked in Guinness and John Smiths and crisp puff pastry served with twice cooked handcut chips and garden peas

½ Roast chicken - 12.50

½ Roast chicken marinated in lemon, thyme & olive oil served with dressed leaf salad, house coleslaw and retro skin on seasoned fries 

Allotment green risotto - 9.95

Rocket & fresh herb risotto served with chargrilled asparagus, garden peas and finished with lemon oil   



Burgers



All burgers are served with salad, pickles, tomato chutney and retro fries

Plain & simple burger - 6.50

8oz beef patty with dirty mayonnaise

Nant cheese burger - 8.50

8oz beef patty with dirty mayonnaise and Monterey Jack cheese

Liberty Island burger - 10.50

Buttermilk chicken fillet with maple bacon, ranch dressing and Monterey Jack cheese

Rodeo burger - 12.50

2 x beef patties with maple bacon, double cheese and hickory smoked BBQ sauce

Vegan double stack - 12.50

2 x vegan burger patties with vegan mayonnaise, tomato and smashed avocado  



Sides


Chunky handcut chips - 2.50

Twice cooked handcut chips with Maldon sea salt  


Retro fries - 2.50

Skin on, twice cooked & seasoned French fries 



Sweet potato fries - 2.95

Crispy sweet potato fries with Maldon sea salt 

Honey roast vegetables - 2.95

Seasonal vegetables roasted in extra virgin olive oil, Maldon sea salt and honey 


Rocket & parmesan salad - 3.50

Peppery rocket leaves served with parmesan cheese  




Desserts

Salted caramel tart - 5.95

Salted caramel tart served with fresh raspberries and clotted cream 


Lemon & Raspberry posset - 5.95





Sicilian lemon & raspberry posset served with mini shortbreads 

Sticky toffee pudding - 5.95

Sticky toffee pudding served with honeycomb ice cream and butterscotch sauce

Chocolate orange cake - 5.95

Rich chocolate & orange sponge cake served with tropical mango ice cream 

 = 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.