

THE
WHITE LION
Hankelow



F I R E & S M O K E

Born in Fire · Inspired by the Braai · Cooked with Care

From the Fire

Smoke is our thread — running through every dish as an ingredient in its own right, not a flourish or an afterthought.

Inspired by Chef Gui De Villiers' South African roots and a life spent cooking over fire, this menu draws on the bold soul of the braai, the patience of low-and-slow cooking, and the deep layered flavour that only fire and time can create. From the wood-fired hearths of the British countryside to the braai pits of South Africa, the charcoal grills of Asia and the smokehouses of the American South — fire has always been how the world's great comfort food gets made. This is our version of that story.

Some dishes are rich and hearty. Some are lighter. Some will be familiar. Some you may never have tried before. All of them are cooked with care, served with warmth, and built around one simple belief:

Fire. Smoke. Comfort. Sharing. Flavour.

✳ Look for the Chef's Choice dishes — Gui's personal picks, each with a story behind them.

STARTERS, SHARERS, SMALL PLATES

Small plates, big flavour — share them or keep them to yourself

Pulled Pork Scotch Egg £8.50 (df) · *smoked pulled pork wrapped free-range egg, mustard mayo*

Mac & Cheese Croquettes £8 (v) · *crispy fried croquettes, smoked cheddar sauce*

Braai Bao Buns £8.50 (vo, df) · *choose from Pork Belly · Beef Brisket · Wild Mushroom — hoisin, ginger & soy*

✳ Where Gui's years living and cooking in Asia meet the heart of the smoker — East meets South Africa in a single bite.

Fire Roasted Corn Ribs £7 (ve, gf, df) · *smoked paprika, lime, vegan chipotle mayo*

Sticky Pork Riblets £12.50 / 24 (gf, df) · *slow-smoked, glazed in house BBQ sauce — half or full rack.*

✳ Gui's perfect comfort food — great to share, a starter, a side, or a whole meal to yourself, just add fries £4.

Oak Smoked Chicken Wings · *smoked and glazed in your chosen flavour (s)*

6 pieces £9 · 12 pieces £17 · 18 pieces £25

Flavours: Peri Peri · BBQ · Korean Gochujang BBQ

The Firestarter £10 (per person, minimum 2 sharing) · *Sticky pork ribs, oak smoked wings and another starter of your choice.*
Can't decide or fancy a table sharer this board's for you !

LION'S MAINS

Low and slow, fire-cooked and full of flavour — the heart of the Fire & Smoke kitchen

12-Hour Beef Brisket £23 (gf) · *Slow smoked local brisket, creamed mash, onion gravy, crispy shallots*

✳ SIGNATURE DISH with low and slow mastery, built on the finest beef from locally bred cows. USA meets Hankelow — and it's a winning combination. With a limited number of servings, don't miss out and pre-order this favourite up to 48 hours before your reservation.

Smoked Boerewors & Mash £17.99 (gf, vo) · *South African-spiced coiled beef sausage, creamed mash, Chakalaka*
(Chakalaka — a spiced South African tomato & bean relish · Boerewors — spiced with coriander, cloves & nutmeg, slow-smoked over wood)

Fish & Chips £16.99 (gf, df) · *haddock in ale batter, chunky chips, curry pea purée*

Beer Can Chicken £16.99 (gf, df) · *smoked half chicken, skin-on fries, made with the Lion's House Rub*

✳ Our own House Rub — a closely guarded White Lion recipe — works deep into the bird as it slow-smokes. The result? Juicy, malty, unmistakably pub.

Grilled Sea Bass £16.99 · *citrus BBQ glaze, smoked carrot purée, fennel & herb salad, parmentier potatoes*

Pulled Pork Bunny Chow (gf, df) £15.99 (vo) · *Durban-style curry pulled pork (or vegetable), served in a toasted bread loaf*

✳ A South African street food legend — rich, warming Durban curry pulled pork, or vegetables, packed into a hollowed loaf. Gui's link to home, and unlike anything else in Cheshire.

Smoked Cauliflower Steak £15.99 (ve, gf) · *Romesco, toasted seeds, herb oil, parmentier potatoes*

FIRE & FEASTS BOARDS

Built for sharing — load the table and dig in.

Allergens dependent on selection please ask your server if unsure.

The Braai £26 (1 person) · Half rack ribs, 5 chicken wings & 2 sides

The Pitmaster £57 (2 people) · Half rack ribs, 10 chicken wings, beef brisket & 3 sides

THE TRAILBLAZER £89 (3-4 people) · Full rack ribs, 15 chicken wings, beef brisket, smoked Boerewors & 3 sides

✱ SIGNATURE BOARD. For the low-and-slow lovers. You know who you are.

SIDES - £4

Triple-Cooked Chips (gf, df)

Fries with BBQ Dust (gf, df)

Yorkshire Pudding with Gravy

Fire Roasted Corn Ribs (gf, df, ve)

Chakalaka (*spiced bean relish*) (gf, df, ve)

Tenderstem Broccoli (gf, df, ve)

Halloumi Fries (gf)

SHARE- £5

Mac & Cheese (ve)

Garlic Braai Bread (ve)

Tomato & Red Onion Salad (gf, df, ve)

HOUSE SAUCE- £2

House Smoked BBQ (gf, df)

Peri-Peri Hot (gf, df)

Ale & Onion Gravy (gf, df)

Ranch Dressing

Gochujang Spiced BBQ (gf, df)

SIGNATURE BURGERS, SANDWICHES & SALADS

Served with house fries & pickles

The Lion Burger £16.99 · beef patty, cheddar, bacon & onion jam, house sauce (double up with an extra patty £5)

✱ A great burger is all about the cook, this King of the Jungle is tender, juicy with the perfect balance of sweet and salty.

Cape Town Chicken Burger £16.99 · peri-peri chicken thigh, gem lettuce, coleslaw, ranch dressing

Brisket Dip £14 (gfo, df) · beef brisket in a toasted baguette, onion gravy for dipping

BBQ Pulled Pork Rarebit £16 · pulled pork, toasted sourdough, ale & mustard rarebit, fried egg, pickled shallots, fries

BBQ Mushroom Melt £12 (vo, veo) · smoked mushroom, Swiss cheese, truffle mayo

✱ Because not just meat benefits from flames.

Vegetarian Sloppy Joe £12 (ve) · rich plant-based crumble, house BBQ sauce, peppers & onions, served messy on a toasted brioche bun

Chop Salad £13 (vo) · gem, croutons, cheddar, red onion, boiled egg, ranch sauce

Add chicken & bacon £5 · Add halloumi £4

DESSERTS

South African classics, fire-finished

Malva Sticky Toffee Pudding £8 (v) · toffee sauce, vanilla ice-cream

A Cape Dutch classic — a warming light sponge filled with apricot jam

Crème Caramel Tart £8 (v) · cinnamon, caramel, vanilla ice-cream

✱ A luxurious classic that feels like home.

Apple Tart £8 (v) · almond cream and a side of apple-smoked Chantilly

BBQ Banana Split £8 (ve, gf) · charred banana, peanut brittle, chocolate sauce, vanilla ice-cream

✱ Because we're all kids at heart.

2/3 Scoop Ice-cream £5/£7 (dfo, gfo) · ask your server for today's flavour

Cake of the Day £6.50 · ask your server for today's flavour