

# LION —AND— LAMB

## NIBBLES

NOCELLARA OLIVES (VE) (GF)  
House Marinade £5  
HOUSE FOCACCIA BREAD (VE)  
Truffle Butter £5  
SWEET & SPICY NUTS (VE) (GF)  
Peanuts, Cashews, Almonds, Pecans,  
Hazelnuts, House Spice Mix £5  
TERIYAKI CHICKEN WINGS  
Spring Onion, Sesame £7  
SOFTSHELL CRAB SLIDERS  
Tempura Crab, Chilli Mayonnaise,  
Smashed Avocado, Gem Lettuce,  
Brioche Slider Bun £9

## LARGE PLATES

ROAST CORNFED CHICKEN SUPREME  
Bone in Chicken Breast, Garlic & Herb Mash,  
Mini Chicken Kiev, Chicken Crackling, Wild  
Mushrooms, Chicken Jus £19  
SHEPHERD'S PIE (GF)  
Braised Lamb Shoulder with Duchess Potato,  
Glazed Carrots & Greens £18  
HOUSE SMOKED HADDOCK (GF)  
Potato Rosti, Braised Baby Gem, Warm  
Tartare £19  
HERITAGE TOMATO & MOZZARELLA  
RISOTTO (V)(GF) (VE Possible)  
House Made Mozzarella, Arborio Rice,  
Heritage Tomato, Pine Nuts, Basil Pesto, Black  
Olive Crumb, Napoli Sauce £16  
FISH & CHIPS (GF)  
Battered Haddock, Mushy Peas, Curry Sauce,  
Tartare, Gherkin, Triple Cooked Chips,  
Pickled Egg & Onion £17  
SLOW COOKED PORK BELLY (GF)  
Celeriac Remoulade, Confit Leek, Pear Puree,  
Fondant Carrot, Red Wine Jus £19  
SPICED LAMB CUTLETS (GF POSSIBLE)  
Hay Smoked Butternut Squash Puree,  
Hasselback Potatoes, Tender Stem Broccoli,  
Red Wine Jus £28  
CHARRED BRIE & CRISPY PARMA HAM  
SALAD (GF)  
Grapes, Pickled Walnuts, Red Onion, Lollo  
Rosso, Frisse, Sweet Onion Dressing £16

## Allergies?

Please speak to a member of staff if you  
have any food allergies,  
Full allergen information is available  
upon request. We use allergens in our  
kitchen therefore all dishes may  
contain traces.

GF = Gluten Free V = Vegetarian VE = Vegan

## SMALL PLATES

ROASTED CELERIAC & BRAMLEY APPLE SOUP  
(VE) (GF Possible)  
Curry Oil, Toasted Hazelnuts £8  
TIGER PRAWN THERMIDOR (GF Possible)  
Head on, Shell Off Tiger Prawns, Thermidor Sauce,  
Toasted Focaccia £13  
SMOKED MACKEREL PATE (GF Possible)  
Pickled Cucumber, Horseradish Emulsion, Focaccia £9  
DUCK GYOZAS  
Confit Duck Dumplings, Carrot, Spring Onion,  
Honey & Soy Dip £10  
NDUJA SCOTCH EGG  
Spicy Sausage Meat, Duck Egg, Pea Puree £10  
GARLIC & WILD MUSHROOMS ON TOAST  
(VE) (GF Possible)  
Sautéed Wild Mushrooms, Toasted House Focaccia,  
Vegan Garlic Butter, Herb Oil £9  
BEEF BRISKET & MOZZARELLA CROQUETTES  
Beef Dripping BBQ Sauce, Pickled Shallot Rings £10

## WRAPS & CIABATTAS

12-3 MONDAY - FRIDAY 12-4 SATURDAY  
All served in ciabatta or wrap (GF Wrap Available)  
Served with fries or salad

HAM HOCK & CHEDDAR  
Braised Ham Hock, Cheddar, House Chutney,  
Gem Lettuce £11  
CHEDDAR BAKED FIELD MUSHROOMS (V)  
Cheddar Baked Mushrooms, Garlic Mayo, Gem  
Lettuce, Crispy Onion £10  
PRAWN & CRAYFISH  
Marie Rose, Gem Lettuce, Avocado £11

## LUNCHTIME SPECIAL

12-3 TUESDAY-FRIDAY

£20 2 Course/ £25 3 Course

MACKEREL PATE, Pickled Cucumber,  
Horseradish Emulsion, Focaccia  
BEEF & MOZZARELLA CROQUETTES, Beef  
Brisket, BBQ Beef Dripping Sauce, Pickled Shallot  
MUSHROOMS ON TOAST (VE) Focaccia, Wild  
Mushrooms, Garlic, Herb Oil  
SOUP OF THE DAY Toasted Focaccia

HERITAGE TOMATO & MOZZARELLA  
RISOTTO (V)(GF) Arborio Rice, Black Olive  
Crumb, House Made Mozzarella, Heritage  
Tomato, Pine Nuts, Basil Pesto  
GRILLED SEA BREAM, White Wine Sauce, New  
Potatoes, Tender-Stem Broccoli, Mussels  
SHEPHERD'S PIE Braised Lamb Shoulder with  
Duchess Potato, Glazed Carrots & Greens  
CHARRED BRIE & CRISPY PARMA HAM  
SALAD (GF) Grapes, Pickled Walnuts, Red  
Onion, Lollo Rosso, Frisse, Sweet Onion Dressing

ANY DESSERT

## KOPA GRILL

DRY AGED STEAK BURGER (GF Possible)  
Beef Patty, House Relish, Streaky Bacon,  
Cheddar, Mozzarella, Red Leicester,  
Caramelised Onions, Gem Lettuce,  
Sourdough Bun, Fries £16  
100Z RIBEYE STEAK (GF)  
30 Day Dry Aged Beef, House Steak Butter,  
Boulangère Potato, Slow Roast  
Plum Tomato £30  
100Z RUMP (GF)  
30 Day Dry Aged Beef, House Steak Butter,  
Boulangère Potato, Slow Roast  
Plum Tomato £22  
100Z SIRLOIN STEAK (GF)  
30 Day Dry Aged Beef, House Steak Butter,  
Boulangère Potato, Slow Roast  
Plum Tomato £28  
320Z HEREFORD CROSS COTE DE  
BOEUF FOR 2 TO SHARE (GF)  
House Steak Butter, Boulangère Potato, Slow  
Roast Plum Tomato £36 per person

## SIDES

HOUSE SEASONED FRIES £5  
TRIPLE COOKED CHIPS £5  
TRUFFLE & PARMESAN FRIES £7  
BUTTERED GREENS £5  
HOUSE SIDE SALAD £4  
GARLIC & HERB MASH £5  
BOULANGÈRE POTATOES £6  
PEPPERCORN SAUCE £3  
BORDELAISE SAUCE £3  
BLUE CHEESE SAUCE £3

## DESSERTS

KIRSCH CHERRY SPONGE  
Crème Anglaise Ice Cream £8  
PRALINE FONDANT  
Hot Chocolate & Praline Fondant,  
Hazelnut Brittle, Clotted Cream Ice  
Cream £9  
CHEESE SELECTION  
Cheddar, Brie, Goats Cheese, Stilton,  
Grapes, Celery, Apple, Crackers, Chutney  
£12  
COOKIES & CREAM CHEESECAKE  
Baked Cheesecake, Cookie Dough,  
Whipped Cream £8  
ICED 'APPLE CRUMBLE' PARFAIT  
(GF Available)  
Granny Smith & Toffee Apple Iced  
Parfait, Crumble Top, Toffee  
Crab Apple £8  
ICE CREAM/ SORBET SELECTION  
(GF Available)  
Ask Server for selection £7

Menu is subject to change due to market availability. In this case, we will always try to offer an alternative in its place.

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## WHITE WINE

	175ml	250ml	Bottle
SENTIER BLANC DE BLANC, FRANCE Aromatic / Zingy / Green Fruit	£5	£6.50	£19
PINOT GRIGIO TEMPO PASSO, ITALY Gentle / Floral / Lemon	£5	£7	£20
CHARDONNAY LES VOILETS, FRANCE Textured / Rounded / Brioche	£6.50	£8.50	£24
SAUVIGNON BLANC MOKOBLACK, NEW ZEALAND Zesty / Luscious / Gooseberry	£7	£9	£26
DOMAINE DE LAMOTTE PETIT CHABLIS, FRANCE Balanced / Bouncy / Nectarine	£9.50	£12.50	£37
RIOJA ARTEZA BLANCO, SPAIN Expressive / Ripe / Zesty			£26
PICPOUL DUC DE MORNAY, FRANCE Vibrant / Fresh / Ripe Melon			£25
RIESLING 'RAG & BONE', AUSTRALIA Mineral / Bright / Lime			£32
ALBARINO LAGAR DE BOUZA, SPAIN Mineral / Zingy / Lime			£34
CHABLIS 1ER CRU VAU-LIGNEAU, FRANCE Toasted / Mineral / Buttery			£54
CHANTE CIGAL CHATEAUNEUF DU PAPE, FRANCE Unctuous / Creamy / Oak			£60

## ROSÉ WINE

	175ml	250ml	Bottle
GRIS DE GRIS, France Fresh / Zesty / Melon	£7	£9	£27
MAISON BOUTINOT COTES DU PROVENCE, France Crisp / White Peach / Mandarin			£36

### Allergies?

Please speak to a member of staff if you have any allergies, Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen. we use allergens in our kitchen & bar area therefore all drinks may contain traces.

## RED WINE

	175ml	250ml	Bottle
SENTIER ROUGE, FRANCE Warming / Fruity / Baked Fruit	£5	£6.50	£19
RIOJA VEGA DEL RAYO, SPAIN Modern / Vibrant / Juicy	£6.50	£8.50	£25
MERLOT DOMAINE DE BOUHOURAT, FRANCE Ripe / Supple	£6.50	£8.50	£25
PINOT NOIR CALUSARI, ROMANIA Autumnal / Smooth / Red Fruit	£7	£9	£26
MALBEC ALBERCA, ARGENTINA Pure / Deep / Cassis	£7	£9	£26
BARBERA CEPPI STORICI, ITALY Warm / Smoky / Cherry			£28
SHIRAZ OPPORTUNIST, AUSTRALIA Smooth / Aromatic / Ripe Fruit			£29
CHIANTI CLASSICO SAN FELIPE, ITALY Complex / Polished / Red Fruit			£37
COTES DU RHONE VILLAGES SEURET, FRANCE Plush / Structured / Vanilla			£37
ST EMILLION CLOS DE LA CURE, FRANCE Classy / Smooth / Bramble			£50
BAROLO PODERI COLLA, ITALY Mature / Meaty / Spicy			£74
GEVREY CHAMBERTAIN VALET FRERES, FRANCE Complex / Warm / Perfumed			£85

## TEA & COFFEE

FRESHLY GROUND COFFEE	£2.60
FLAT WHITE	£2.60
CAPPUCCINO	£3.20
CAFE LATTE	£3.20
LIQUEUR COFFEE	£6.50
SINGLE ESPRESSO	£2.20
DOUBLE ESPRESSO	£3.20
TEA	£2.70
SPECIALITY TEA'S	£3.20
Milk alternatives available	

## CHAMPAGNE

	Bottle
LALLIER GRANDE CRU, FRANCE Fine / Complex / Brioche	£58
LALLIER ROSÉ GRANDE CRU, FRANCE Lively / Elegant / Raspberry	£65
BOLLINGER SPECIAL CUVÉE BRUT NV, FRANCE Classic / Dry / Rich	£76
VEUVE CLIQUOT YELLOW LABEL BRUT NV, FRANCE Complex / Dry / Exquisite	£80
LAURENT PERRIER CUVÉE ROSÉ BRUT NV, FRANCE Moussy / Summer Fruits / Delicate	£95
RUINART BLANC DE BLANC NV, FRANCE Well Structured / Honey / Cloves	£95
RUINART ROSÉ NV, FRANCE Delicate / Creamy / Raspberry	£100

## PROSECCO

	175ml	Bottle
MARTINOTTI PROSECCO, Italy Light / Moussy / Creamy	£8	£32

## DESSERT WINE

	125ml	1/2 Bottle
MOSCATO PASSITO, Italy Balanced / Intense / Lemon Curd	£8.50	£25

## ON DRAUGHT

AMSTEL 4.1%	£4.90
MADRI 4.6%	£6.20
PERONI NASTRO AZZURRO 5.1%	£6.60
BIRRA MORETTI 4.6%	£6.20
ICE BREAKER PALE ALE 4.5%	£6.60
GUINNESS 4.2%	£6.10
GREEN KING IPA 3.6%	£4.60
GUEST ALE	£4.90

125ml measure available upon request.

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