

LION —AND— LAMB

Nibbles

Nocellara Olives, House Marinade £5

House Made Bread Selection, Focaccia, Potato Bread, Rye Bread, Caramelised Shallot Butter £6

Crispy Squid Sliders, Blue Cheese Aioli, Spring Onion £10

Sweet & Spicy Nuts, Almond, Cashew, Peanut, Hazelnut, Pecans £5

Salt & Pepper Wings, Crispy Wings, Chilli, Peppers, Spring Onion £9

Appetisers

Pea & Broad Bean Scotch Egg, Duck Egg, Piccalilli £9 (V)

Blue Shell Mussels, Chimichurri, Focaccia £10 (GF Available)

Bamboo Steamed Char Sui Pork Buns, Chinese BBQ Pork Filled Bao Buns, Kimchi, Soy Dip £10

Crispy Venison Croquettes, Smoked Mozzarella, Slow Cooked Venison, Real Ale Ketchup £11

Vegan Bruschetta, Focaccia, Heritage Tomato, Olive Tapenade, Basil Pesto £9 (VE)

Seafood Crumpet, Crab Rarebit, Prawn Bisque, Samphire Coulis £14

Main Courses

Slow Roast Pork Belly, Koffman Cabbage, Wholegrain Mustard Duchess Potato, Crackling, Compressed Pear, Cider Cream Jus £22 (GF)

BBQ Monkfish, Aloo Tikki, Mussels, Massaman Sauce, Peanut Crumble, Edamame £24 (GF)

Wild Mushroom, Broad Bean & Leek Risotto, Crispy Leek, Arborio Rice, Tarragon Oil £18 (VE) (GF)

Fish & Chips, Battered Haddock, Mushy Peas, Curry Sauce, Tartare, Gherkin, Pickled Egg & Onion, Triple Cooked Chips £18 (GF)

Sage, Chilli & Pumpkin Linguine Chilli & Sage Pasta, Roast Pumpkin Veloute, Goats Cheese, Pumpkin Seeds £19 (V)

Braised Lamb Shank, Pan Haggerty, Roasted Cauliflower Puree, Charred Broccoli, Rosemary & Mint Jus £26 (GF)

Cornfed Chicken Supreme, Pan Seared Breast, Mini Chicken Thigh & Leek Puff Pastry Pie, Tarragon Mash, Braised Red Cabbage, Jus £22

KOPA Grill

Dry Aged Steak Burger, Pink Or Well Done, Sweet Pickle Relish, Streaky Bacon, 3 Cheese Blend, Caramelised Onions, Beef Brisket, Gem Lettuce, Gherkin, Sourdough Bun, Fries £18 (GF Available)

8oz Fillet Steak, 30 Day Dry Aged Fillet Beef, Triple Cooked Chips, Mushroom Ketchup, Charred Leeks, Confit Tomato £35 (GF)

Surf & Turf For 2 To Share, 18oz Chateaubriand, Garlic Butter King Prawns, Mushroom Ketchup, Charred Leeks, Confit Tomato, Triple Cooked Chips £40 Per Person (GF)

Lunch

12pm-3pm Monday – Friday, 12pm-4pm Saturday, All Served In Wrap Or Ciabatta, GF Available, Fries Or Salad

House Salt Beef, Brisket, Melted Cheese, Gherkins, Crispy Onion, Sweet Mustard Mayonnaise Gem Lettuce, Fries £12

Chilli & Garlic King Prawn, Sweetcorn Relish, Gem Lettuce, Fries £12

Baked Goats Cheese Walnuts, Natural Honey, Pear, Gem Lettuce, Fries £11 (V)

Sides

Triple Cooked Chips £5
House Seasoned Fries £5
Truffle & Parmesan Fries £7
Buttered Greens £4
Side Salad £4
Peppercorn Sauce £3
Blue Cheese Sauce £3

£20 Deal

12-3 Monday to Friday **Dry Aged Burger, Mushroom Risotto, Fish & Chips** £20 Only With Selected Drinks, Tea/Coffee, 125ml House Wine, Coca Cola, Amstel, IPA, Diet Coca Cola, Fruit Juice, Lemonade

Desserts

Rocky Road Fondant, Warm Chocolate Sponge, Hazelnuts, Marshmallow, Glace Cherries, Raisins, Toasted Coconut £9

Banana & Rum Bakewell, Banana Jam, House Fudge, Clotted Cream Ice Cream £9

Cheese Selection, Black Bomber Cheddar, Somerset Brie, Cashel Blue Stilton, House Chutney, Apple Crisps, Crackers £12

Pumpkin & Pistachio Mousse, Pumpkin Mousse, Pistachio Crumble, Chantilly Cream £9

Stem Ginger Crème Caramel, Raspberry Crumb, Bubble Sugar Shard £9

Ice Cream/Sorbet Selection, Ask Server For Selection £7 (GF Available)

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WHITE WINE

	175ml	250ml	Bottle
SENTIER BLANC DE BLANC, FRANCE Aromatic / Zingy / Green Fruit	£5.25	£7	£21
PINOT GRIGIO TEMPO PASSO, ITALY Gentle / Floral / Lemon	£5.50	£7.35	£22
CHARDONNAY LES VOILETS, FRANCE Textured / Rounded / Brioche	£6.50	£8.70	£26
SAUVIGNON BLANC MOKOBLACK, NEW ZEALAND Zesty / Luscious / Gooseberry	£7	£9.40	£28
DOMAINE DE LAMOTTE PETIT CHABLIS, FRANCE Balanced / Bouncy / Nectarine	£9.75	£13	£39
RIOJA ARTEZA BLANCO, SPAIN Expressive / Ripe / Zesty			£28
PICPOUL DUC DE MORNAY, FRANCE Vibrant / Fresh / Ripe Melon			£27
RIESLING 'RAG & BONE', AUSTRALIA Mineral / Bright / Lime			£34
ALBARINO LAGAR DE BOUZA, SPAIN Mineral / Zingy / Lime			£36
CHANTE CIGAL CHATEAUNEUF DU PAPE, FRANCE Unctuous / Creamy / Oak			£62

ROSÉ WINE

	175ml	250ml	Bottle
GRIS DE GRIS, France Fresh / Zesty / Melon	£7.25	£9.70	£29
MAISON BOUTINOT COTES DU PROVENCE, France Crisp / White Peach / Mandarin			£38

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	£5.25	£7	£21
RIOJA VEGA DEL RAYO, SPAIN Modern / Vibrant / Juicy	£6.75	£9	£27
MERLOT DOMAINE DE BOUHOURAT, FRANCE Ripe / Supple	£6.75	£9	£27
PINOT NOIR CALUSARI, ROMANIA Autumnal / Smooth / Red Fruit	£7	£9.40	£28
MALBEC ALBERCA, ARGENTINA Pure / Deep / Cassis	£7	£9.40	£28
BARBERA CEPPI STORICI, ITALY Warm / Smoky / Cherry			£30
SHIRAZ OPPORTUNIST, AUSTRALIA Smooth / Aromatic / Ripe Fruit			£31
CHIANTI CLASSICO SAN FELIPE, ITALY Complex / Polished / Red Fruit			£39
COTES DU RHONE VILLAGES SEURET, FRANCE Plush / Structured / Vanilla			£39
ST EMILLION CLOS DE LA CURE, FRANCE Classy / Smooth / Bramble			£52
BAROLO PODERI COLLA, ITALY Mature / Meaty / Spicy			£76
GEVREY CHAMBERTAIN VALET FRERES, FRANCE Complex / Warm / Perfumed			£87

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	£120
RUINART ROSÉ NV, FRANCE Delicate / Creamy / Raspberry	£120

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%	£5.10
MADRI 4.6%	£6.20
PERONI NASTRO AZZURRO 5.1%	£6.60
BIRRA MORETTI 4.6%	£6.20
LEVEL HEAD 4%	£6.60
GUINNESS 4.2%	£6.10
GREEN KING IPA 3.6%	£4.60
GUEST ALE	£4.90

125ml measure available upon request.

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