

LION —AND— LAMB

Nibbles

Nocellara Olives, House Marinade £5 (VE) (GF)

House Made Bread Selection, Focaccia, Potato Bread, Rye Bread,
Caramelised Shallot Butter 6 (V)

Sweet & Spicy Nuts, Peanuts, Cashews, Almonds, Pecans,
Hazelnuts, House Spice Mix £5 (VE) (GF)

Main Courses

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

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

Roast Cornfed Chicken Supreme, Duck Fat Roasties, Seasonal
Greens, Honey Roast Carrots & Parsnips, Pork & Apricot Stuffing,
Yorkshire Pudding, Rich Meat Gravy £19

Lentil Loaf, Olive Oil Roasties, Roast Carrot, Parsnip, Seasonal
Greens, Vegetable Gravy £16 (VE) (GF)

Roast Sirloin of Beef, Duck Fat Roasties, Seasonal Greens,
Honey Roast Carrots & Parsnips, Pork & Apricot Stuffing,
Yorkshire Pudding, Rich Meat Gravy £20

Roast Lamb Shank, Served Pink, Duck Fat Roasties, Seasonal
Greens, Honey Roast Carrots & Parsnips, Pork & Apricot Stuffing,
Yorkshire Pudding, Rich Meat Gravy £23

Roast Pork Belly, Duck Fat Roasties, Seasonal Greens, Honey
Roast Carrots & Parsnips, Pork & Apricot Stuffing, Yorkshire
Pudding, Rich Meat Gravy £19

Dry Aged Steak Burger, Beef Patty, Sweet Pickle Relish, Streaky
Bacon, Pulled Beef Brisket, Cheddar, Mozzarella, Red Leicester,
Caramelised Onions, Gem Lettuce, Sourdough Bun, Fries £18
(GF Available)

Lion & Lamb Sharing Roast for 2, Sirloin of Beef, Roast Pork
Belly, Cornfed Chicken Breast, Duck Fat Roasties, Seasonal
Greens, Honey Roast Carrots & Parsnips, Pork & Apricot Stuffing,
Yorkshire Pudding, Rich Meat Gravy, Truffle Cauliflower Cheese,
Pigs In Blanket £32 Per Person

Appetisers

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

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

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

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

Bamboo Steamed Char Sui Pork Buns, Chinese BBQ Pork
Filled Bao Buns, House Kimchi, Honey & 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) (GF Available)

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

Sides

House Seasoned Fries £5

Triple Cooked Chips £5

Truffle & Parmesan Fries £7

Buttered Greens £5

Side House Salad £4

Peppercorn Sauce £3

Blue Cheese Sauce £3

Roast Potatoes £4

Pigs In Blankets £5

Truffle Cauliflower Cheese £6

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, Chantilly
Cream, Pistachio Crumble £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 EMILION 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 TEAS	£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.