

# Sunday Menu

LION  
—AND—  
LAMB

## Nibbles

**Nocellara Olives**, House Marinade £6

**House Made Bread Selection**, Focaccia, White Bloomer, Rye Bread, Whipped Butter £6.50

**Crispy Pork Crackling**, Cider Apple Sauce (GF) £6.50

**Garlic Focaccia Bread**, Three Cheese Blend, Garlic Butter, House Focaccia £6.50

**Chorizo Stuffed Chilli Peppers**, Charli Peppers, Chorizo, Cream Cheese, Lime & Coriander Aioli £9

## Appetisers

**Scotch Egg**, Soft Boiled Burford Brown, Real Ale Ketchup, Beer Pickled Onions £11

**Piri Piri Tiger Prawns**, Black Garlic Aioli, Smoked Sea Salt Croute, Sweet Pickled Cherry Tomato, Baby Rocket £14

**Sweet Potato Bhajis**, Coconut, Coriander & Lime Yoghurt, Coriander Oil (VE)(GF) £11

**Feta & Tomato Bruschetta**, House Feta, Focaccia Bread, Basil Pesto, Olive Crumb, Heritage Tomatoes, Sundried Tomato & Garlic Oil (V)(GF Available) (V/VE+) £11

**Crispy Chicken Wings**, Blackberry BBQ Sauce, Spring Onion, Sesame, Parsley £10

**Lion & Lamb Sharing Board**, Chicken Wings, Sweet Potato Bhajis, Scotch Egg, Chorizo Stuffed Chillis, Cheesy Garlic Focaccia, Pork Crackling £38

## Large Plates

**Dry Aged Steak Burger**, Crispy Bacon, Breaded Mozzarella, Red Leicester, Iceberg Lettuce, Red Onion, Tomato, House Burger Sauce, Gherkin, Sourdough Bun, Seasoned Fries (GF Available) £19

**Kofte Lamb Burger**, Kofte Style Seasoned Lamb Patty, Coriander & Mint Yoghurt, Iceberg Lettuce, Red Onion, Charred Red Pepper, House Smoked Cheddar, Sourdough Bun, Seasoned Fries £21

**Roasted Aubergine Risotto**, Aubergine Puree, Arborio Rice, Lemongrass, Tarragon, Aubergine Crisps (VE)(GF) £19.50 Add House Feta £1.50

**Seared Sea Bass**, Spinach, White Wine, King Prawns, Chorizo, Patatas Bravas, Seaweed & Chilli Cracker £26

**House Smoked Salmon Salad**, Wood Smoked Flaked Salmon, Avocado, Radish, Broad Beans, Red Onion, Cherry Tomato, House Feta, Rocket, Lollo Rosso, Rye Croutons, Lemon & Dill Dressing (GF Available) £19.50

## Sunday Roasts

**Cornfed Chicken Supreme**, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy £21

**Glazed Gammon**, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy £21

**Rolled Lamb Shoulder**, Slow Cooked Lamb Shoulder, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy £24

**Dry Aged Beef Sirloin**, Served Pink, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy £24

**Lentil Loaf**, Olive Oil Roasties, Seasonal Greens, Roast Carrot & Parsnips, Vegetable Gravy £19.50 (VE) (GF)

**Lion & Lamb Roast Sharing Board**, Dry Aged Sirloin Beef, Cornfed Chicken Supreme, Roast Lamb Shoulder, Pigs In Blankets, Truffle Cauliflower Cheese, Glazed Gammon, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy £32 Per Person (Minimum 2 People)

## Sides

Pickled Onion Rings £5   Buttered Greens £5   Side Salad £5   Lemon & Herb Giant Couscous £6.50   Fries £5   Triple Cooked Chips - £5  
Truffle & Parmesan Fries £7   Truffle Cauliflower Cheese £8   Honey Roast Root Vegetables £5   Beef Dripping Roasties £5   Pigs In Blankets £7.50

## Desserts

**Baklava Cheesecake**, Baked Walnut & Honey Cheesecake, Sweet Filo Pastry, Almond Cream, Candied Pistachio £9

**Dark Chocolate & Salted Caramel Delice**, Banana Sorbet, White Chocolate & Peanut Shard £9

**Summer Strawberry & Apple Strudel**, Served Warm, White Chocolate Ice Cream £9

**Cherry Bakewell Arctic Roll**, Morello Cherry Jam, Amaretto Ice Cream, Almond Sponge, Chantilly Cream, Glace Cherries £9

**Cheese Selection**, Rutland Red, Smoked Brie, Cheddar Gorge Mature, Montagnolo Stilton, Apple & Grape Chutney, Pickles, Whipped Homemade Butter, Crackers £14

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

### Allergies?

Please speak to a member of staff prior to ordering if you have any allergies or dietary requirements. Unfortunately it is not possible for us to guarantee that any product is 100% free from any allergen, as all are used in both the bar & kitchen.