

# LION —AND— LAMB

## A LA CARTE MENU | AUTUMN

### NIBBLES

**Gordal Olives**, Salted Almonds (GF) | £7.50

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

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

**Garlic Focaccia Bread**, Three Cheese Blend, Garlic Butter (V)(GF Available) | £7

**Chorizo Stuffed Chilli Peppers**, Charli Peppers, Chorizo, Cream Cheese, Lime & Coriander Aioli (V)(GF) | £9

**Hot Honey Butter & Za'atar Chicken Wings**, Crispy Chicken Wings, Za'atar, Chilli Infused Whipped Honey Butter | £9.50

### APPETISERS

**Duck Liver Parfait**, Whipped Stout Butter, Quince Jam, Cornichons, Toasted White Bloomer (GF Available) | £11

**King Prawn Cocktail**, Lemon Poached King Prawns, Cocktail Prawns, Crayfish Tails, Tomato Concasse, Cucumber, Iceberg Lettuce, Marie Rose Sauce, Toasted Pumpkin Rye Bread, Avocado Mousse (GF Available) | £13

**Beef Short Rib Croquettes**, Crispy Slow Cooked Beef Short Rib, Beef Dripping Peppercorn Sauce, Confit Cherry Tomato, Pickled Baby Onions | £13

**Pumpkin Bhajis**, Coconut & Lime Yoghurt, Coriander Oil (VE)(GF) | £11

**Charred Brie & Pear Bruschetta**, Toasted Pumpkin Rye Bread, Spiced Pear Chutney, Charred Brie, Baby Rocket, Crumbled Walnuts, Sun Dried Tomato Oil (V)(GF Available) | £11

**Lion & Lamb Sharing Board**, Crispy Chicken Wings, Chorizo Stuffed Chillis, Cheesy Garlic Bread, Gordal Olives, Salted Almonds, Pumpkin Bhajis, Crackling | £38

### LARGE PLATES

**Seafood Tagliatelle**, Homemade Pasta, Shellfish Bisque, King Prawn, Crayfish, Mussels, Lemon, Garlic, Parmesan, Chives | £25

**Steak & Kidney Pudding**, 30 Day Dry Aged Beef, Suet Pastry, Pomme Puree, Braised Red Cabbage, Red Wine Jus | £26

**Spiced Barnsley Lamb Chop**, Pan Seared Double Lamb Chop Served Pink, Roasted Honey Parsnip Puree, Dukkha Carrots, Curly Kale, Sage & Chilli Salsa Verde, Curry Oil (GF) | £26

**Slow Cooked Pork Belly**, 12hr Confit Pork Belly, Crackling, Celeriac & Gruyère Dauphinoise, Charred Leeks, Honey Carrot & Thyme Puree, Pork & Apple Gravy, Black Pudding Crumb (GF) | £22

**Fish & Chips**, Battered Haddock, Triple Cooked Chips, Mushy Peas, Curry Sauce, Tartare, Gherkin, Pickled Egg & Onion (GF) | £19.50

**Roasted Berbere Spiced Cauliflower**, Tabbouleh, Avocado, Baba Ghanoush, Flatbread (VE) | £20 Add House Feta 1.50 (V)

### KOPA GRILL

**Dry Aged Steak Burger**, 6oz Beef Patty, Crispy Bacon, Hash Brown, Smoked Cheddar Cheese, Iceberg Lettuce, Caramelised Onion, Beef Tomato, Jalapeño Cheese Dip, House Burger Sauce, Gherkin, Pretzel Bun, Seasoned Fries, (GF Available) | £19.50

**12oz Rump Steak**, 30 Day Dry Aged Beef, Charred Corn & Manchego Croquette, Spiced Tomato Relish, House Fries | £28

**Grilled Halibut Ratatouille Risotto**, Provencal Sauce, Courgette, Aubergine, Red Pepper, Spinach, Basil Vinaigrette, Arborio Rice, Parmesan | £28 (GF)

### LUNCH SUBS (Served Monday - Friday 12pm - 3pm & Saturday 12pm - 4pm)

White OR Granary Freshly Baked Sub Roll Served With Fries OR Salad (Gluten Free Ciabatta Available)

**Beef Dip**, Slow Cooked Beef Short Rib, Melted Cheddar & Mozzarella, Crispy Onions & Pot Of Beef Dripping Sauce | £16

**Prawn & Crayfish**, Cocktail Prawns, Crayfish Tails, Avocado, Gem Lettuce, Marie Rose Sauce | £14.50

**Roasted Mushroom & Blue Cheese**, Portabella Mushrooms, Melted Blue Cheese, Garlic, Toasted Pinenuts, Dipping Pot Of French Onion Soup (V) | £14.50

### SIDES

Buttered Greens £5 | Side Salad £5 | Creamy Mash £5 | Tabbouleh £5 | Braised Red Cabbage £5

Fries £5 | Triple Cooked Chips £5 | Truffle & Parmesan Fries £7 | Peppercorn Sauce £4 | Blue Cheese Sauce £4

**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.

## DESSERTS

**Triple Chocolate Cheesecake**, Dark & White Chocolate Cheesecake, Milk Chocolate Truffles, Raspberry Coulis | £9

**Apple Crumble Sponge Cake**, Braeburn Compote, Crumble Topping, Warm Sponge Cake, Clotted Cream Ice Cream, Toffee Sauce | £9

**Coffee Crème Brulee Tart**, Shortcrust Pastry, Coffee Crème Brulee Filling, Mini Doughnuts, Pear & Vanilla Compote | £9

**Lemon & Blackberry Cremeux**, Lemon Cremeux, Blackberry Ice Cream, Smashed Vanilla Meringue, Macerated Blackberries, Chantilly Cream (GF) | £9

**Cheese Selection**, Rutland Red, Smoked Brie, Rockstar Cheddar, Montagnolo Stilton, Spiced Pear Chutney, Pickles, Whipped Stout Butter, Crackers | £14

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

## DESSERT COCKTAILS

**Affogato**, Vanilla Ice Cream Topped With Espresso | £7  
(Add A Liqueur For £3)

**Flat White Martini**, Baileys, Espresso, Smirnoff Vodka | £9

**Espresso Martini**, Kahula, Espresso, Smirnoff Vodka | £9

**Mudslide Martini**, Smirnoff Vodka, Tia Maria, Baileys, Double Cream | £11

**Bakewell Tart Sour**, Amaretto, Cherry Syrup, Lime Juice, Angostura Bitters | £9

## TEAS & COFFEES

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*

## JOIN US FOR SUNDAY LUNCH

12.00 - 6.00pm

Please Speak To A Member Of Our Team If You Would Like To See The Full Sunday Lunch Menu Or Book A Table.

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

**Slow Cooked Pork Belly**, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy | £22

**Dry Aged Beef Sirloin**, 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, Roasted Carrot & Parsnips, Vegetable Gravy, Gluten & Dairy Free Yorkie (VE)(GF) | £19.50

**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

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