

LION —AND— LAMB

A LA CARTE MENU | WINTER

NIBBLES

Gordal Olives, Salted Almonds (GF) | £7.50

House Made Bread Selection, Focaccia, White Bloomer, Rye Bread, Whipped Stout Butter | £8

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

Garlic Focaccia Bread, Three Cheese Blend, Garlic Butter (V)(GF Available) | £7.50

Crispy Vindaloo Chicken Wings, Coriander Aioli | £10

APPETISERS

Lemon & Herb Crab Fritters, House Sriracha Mayonnaise, Charred Corn | £13

Chicken Kiev, Garlic Butter Chicken Kiev, Mozzarella, Pizzaiola Sauce, Oregano Pesto | £12

Scotch Duck Egg, Confit Duck, Soft Boiled Duck Egg, Plum Sauce, Spring Onion, Cucumber | £11

Truffle & Garlic Wild Mushrooms, Pan Fried Wild Mushrooms, Truffle, Garlic, White Wine, Cream, Parmesan & Chives, On Toasted House Focaccia (V) £11

Winter Spiced Squash Samosas, Chaat Masala Yoghurt, Coriander & Red Onion Salad (VE) | £11

Starter Sharer, Crab Fritters, Crackling, Cheesy Garlic Bread, Vindaloo Wings, Scotch Duck Egg, Samosas | £38

LARGE PLATES

Smoked BBQ Pork Belly, Slow Smoked BBQ Pork Belly, Crispy Crackling, Fondant Potato, Sweet Potato Puree, Garlic & Gruyere Portobello Mushroom, Baby Leeks, Bourbon BBQ Jus (GF) | £24

Salmon Coulibiac, Roasted Broccoli, Black Olive Mash, Saffron Butter Sauce | £23

Trio Of Lamb, Pan Seared Lamb Rump, Braised Shoulder Croquette, Sweetbreads, Roasted Fennel, Butternut Squash Jam, Red Wine Jus | £28

Roasted Berbere Spiced Cauliflower, Tabouleh, Avocado, Baba ghanoush, Flat Bread (VE) | £20 Add House Feta | £1.50

Fish & Chips, Battered Haddock, Triple Cooked Chips, Mushy Peas, Curry Sauce, Tartare, Gherkin, Pickled Egg & Onion (GF) | £20

Minced Beef Pie, Suet & Puff Pastry Pie, Dry Aged Steak Mince Filling, Creamy Mash, Seasonal Greens, Liquor Or Rich Beef Gravy | £21

KOPA GRILL

Dry Aged Steak Burger, Crispy Bacon, Hash Brown, Smoked Cheddar, Iceberg Lettuce, Caramelised Onion, Tomato, Jalapeño Cheese Dip, House Burger Sauce, Gherkin, Pretzel Bun, Seasoned Fries, (GF Available) | £20

Surf & Turf, 30 Day Dry Aged 12oz Rump Steak, Smoked Garlic Butter King Prawns, Real Ale Ketchup, Buttered Spinach, House Fries (GF) | £30

15oz Cote De Beouf, 30 Day Dry Aged Bone In Rib Beef, Real Ale Ketchup, House Fries, Buttered Spinach (GF) | £36

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

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

Beef Dip, Slow Cooked Beef Short Rib, 3 Cheese Blend, Crispy Onions & Pot of Beef Dripping Sauce | £16.50

Prawn & Crayfish, Cocktail Prawns, Crayfish Tails, Avocado, Gem Lettuce, Marie Rose Sauce | £15.50

Roasted Mushroom & Blue Cheese, Portabella Mushrooms, Melted Blue Cheese, Garlic, Toasted Pinenuts, Dipping Pot Of French Onion Soup (V) | £15

SIDES

Buttered Greens £5 | Side Salad £5 | Fries £5 | Triple Cooked Chips £5 | Truffle & Parmesan Fries £7

Creamy Mash £5 | Tabouleh £5 | 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

White Chocolate Cremeux, Blood Orange Curd, Almond Biscuit | £9

Banana Bread & Butter Pudding, Salted Caramel Ice Cream,
Peanut & Chocolate Nougat | £9

Crème Brulee Cheesecake, Baked Vanilla Cheesecake, Caramelised Sugar,
Winter Berry Compote | £9

Chocolate & Ale Fondant, Homemade Vanilla Ice Cream,
Aerated Milk Chocolate | £9

Sharing Dessert, A Selection Of Homemade Desserts, Ice Creams & Sorbets | £30

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

HOT DRINKS

Freshly Ground Coffee | £3.50

Single Espresso | £2.60

Double Espresso | £3.60

Cafe Latte | £3.80

Cappuccino | £3.80

Macchiato | £3.60

Flat White | £3.50

Mocha | £4

Hot Chocolate | £4

Twinning's Tea | £3

English Breakfast, Green, Peppermint

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.

Puy Lentil Loaf, Olive Oil Roasties, Roast Carrot & Parsnips, Seasonal Greens, Vegetable Gravy, Vegan Yorkshire Pudding
(VE)(GF) | £19.50

Roast Chicken, Cornfed Chicken Supreme, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips,
Pork & Apricot Stuffing, Pig In Blanket, Yorkshire Pudding, Rich Meat Gravy | £22

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

Roast Beef Sirloin, Dry Aged Sirloin of Beef, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips,
Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy | £22

Rolled Lamb Shoulder, Rolled Lamb Shoulder, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips,
Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy | £22

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 | £34 Per Person (Minimum 2)