

LION —AND— LAMB

SUNDAY 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

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

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

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

SUNDAY ROASTS

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, Crackling, 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)

SIDES

Buttered Greens £5 | Side Salad £5 | Fries £5 | Triple Cooked Chips £5 | Creamy Mash £5 | Pigs In Blankets £8

Yorkshire Puddings £3 | GF Vegan Yorkshires £3 | Roast Potatoes £5 | Honey Roast Root Vegetables £5

Truffle & Parmesan Fries £7 | Truffle Cauliflower Cheese £9

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

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

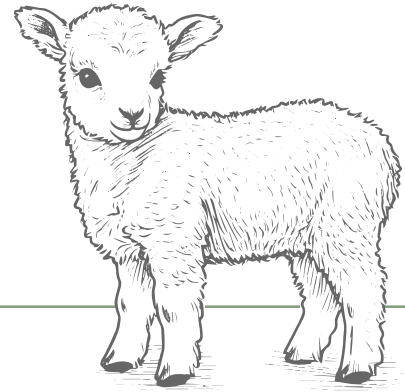
Flat White | £3.50

Mocha | £4

Hot Chocolate | £4

Twinning's Tea | £3
English Breakfast, Green, Peppermint

Milk Alternatives Available



KIDS MENU

STARTERS

Cheesy Garlic Bread, (V)(GF Available) | £5

MAIN COURSES

Fish & Chips, Battered Haddock, Lemon Wedge, Garden Peas (GF) | £9.50

Cheeseburger, 4oz Beef Burger, Three Cheese Blend, Fries, Ketchup,
Lettuce, Pretzel Bun (GF Available) | £9.50

Sausage and Chips, 2x Cumberland Sausage, Fries, Garden Peas | £9.50

Pasta, Penne Pasta, Tomato Sauce, Three Cheese Blend, Garden Peas
(GF Available) | £9.50

ROASTS

Roast Beef, Roast Potatoes, Roasted Honey Root Vegetables, Buttered Seasonal Greens, Yorkshire, Gravy | £9.50

Roast Chicken, Roast Potatoes, Roasted Honey Root Vegetables, Buttered Seasonal Greens, Yorkshire, Gravy | £9.50

Roast Pork Belly, Roast Potatoes, Roasted Honey Root Vegetables, Buttered Seasonal Greens, Yorkshire, Gravy | £9.50

Veggie Roast, Roast Potatoes, Roasted Honey Root Vegetables, Buttered Seasonal Greens, Yorkshire, Gravy | £8.50

DESSERTS

Brownie, Double Chocolate Brownie
Served Warm, Vanilla Ice Cream,
Chocolate Sauce | £4.50

Lion And Lamb Sundae,
Whipped Cream, Chocolate Sauce,
Caramel, Crumbled Shortbread,
Vanilla Ice Cream | £4.50

Banana Bread & Butter Pudding,
Salted Caramel Ice Cream | £4.50