

LION —AND— LAMB

A LA CARTE MENU | SPRING

NIBBLES

Gordal Olives, Salted Almonds (GF) | £8.50

House Made Bread Selection, Focaccia, White Bloomer, Rye Bread, Whipped Home Made Butter | £8.50

Crispy Pork Crackling, Cider Apple Sauce (GF) | £7

Garlic Focaccia Bread, House Focaccia, Three Cheese Blend, Garlic Butter (V)(GF Available) | £8.50

Fried Crispy Stuffed Jalapenos, Cream Cheese Stuffed Red Jalapenos, Garlic & Herb Dip | £9

Gunpowder Chicken Wings, Gunpowder Spice Mix, Crispy Wings, Raita, Pickled Red Chili | £11

APPETISERS

House Smoked Mackerel, Toasted House Focaccia, Mustard & Dill Crème Fraiche, Heirloom Tomato Salsa, Garlic Oil, Baby Rocket (GF Possible) | £15

King Prawn Pil Pil, Chilli & Garlic King Prawns, Toasted House Focaccia, Parsley Cress (GF Possible) | £14

Roasted Cauliflower & House Feta Arancini, Baba ghanoush, White Wine & Butter Courgetti (V) | £13

Baked Walnut Parfait, Miso Infused Walnut Parfait, Toasted House Focaccia, Homemade Chutney (VE) (GF possible) | £13

Chicken & Mozzarella Croquettes, Crispy Pulled Chicken Breast & Baby Mozzarella, Basil Pesto, Parmesan, Olive Crumble, Sundried Tomato Aioli | £14

Starter Sharer, Chicken Wings, Cauliflower Arancini, King Prawn Pil Pil, Cheesy Garlic Bread, Pork Crackling, Stuffed Jalapenos | £45

LARGE PLATES

Lemon Asparagus Spaghetti, House Spaghetti, Seared Asparagus, Parmesan, Lemon, Broad Bean, White Wine, Cream, Garlic, Shallot, Parsley (V) | £22

Charred Sea Bream, Roasted Sweetcorn Velouté, Crispy Bacon, Petit Pois, Parisian Potato, Chive Oil | £26

Kombu Roasted Cauliflower, Lentil Salad, Red Pepper Hummus, Pita Bread (VE) | £22

Fish & Chips, Battered Haddock, Triple Cooked Chips, Mushy Peas, Curry Sauce, Tartare, Gherkin, Pickled Egg & Onion (GF) | £22

Ham, Egg & Chips, Glazed Sliced Gammon, 2 Fried Burford Brown Eggs, Triple Cooked Chips, House Chutney, Pickled Gherkin & Onion (GF) | £22

KOPA GRILL

Dry Aged Steak Burger, 30 Day Dry Aged Steak Burger, Toasted Milk Bun, Pulled Brisket, Beef Dripping Burger Sauce, Gherkin, Caramelised Onions, Crispy Bacon, Mozzarella, Iceberg Lettuce, House Seasoned Fries (GF Bun Available) | £22

Sirloin Surf & Turf, 30 Day Dry Aged 8oz Sirloin Steak, Garlic Butter King Prawns, Real Ale Ketchup, Buttered Spinach, House Fries (GF) | £38

Vadouvan Lamb Steak, French Masala Lamb Leg Steak Served Pink, Brown Butter New Potatoes, Sauteed French Beans, Roasted Red Pepper Ketchup, Garlic & Herb Oil (GF) | £26

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)

Smoked Beef Dip, Slow Smoked Brisket Beef, 3 Cheese Blend, Crispy Onions & Pot of Smokey Beef Dripping Sauce | £16.50

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

Roasted Beetroot, Sliced Cooked Beetroot, Homemade Sauerkraut, Russian Dressing, Melted Swiss Cheese (V) | £15

SIDES

Buttered Greens £6 | Side Salad £6 | Fries £6 | Triple Cooked Chips £6 | Truffle & Parmesan Fries £8
Peppercorn Sauce £4 | Blue Cheese Sauce £4 | Brown Butter New Potatoes £8 | Lentil Salad £5

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

Lemon Curd Cheesecake, Mixed Berry Coulis, Fresh Strawberry, Chantilly Cream, Crushed Meringue | £9.50

Rhubarb Bakewell, Rhubarb Jam, Frangipane, Poached Rhubarb, Custard | £9.50

Peanut Butter Profiteroles, Banana Crème Filled Choux Buns, Peanut Butter Topping, Strawberry & Vanilla Jam, Caramelised Banana & Candied Peanuts | £9.50

Espresso Semi Freddo, Dulce De leche, Chocolate Biscuit, Frothed Milk | £9

Homemade Ice Cream/Sorbet Selection, Ask Server For Selection (GF Available) | £8

DESSERT COCKTAILS

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

Flat White Martini, Baileys, Espresso, Smirnoff Vodka | £11

Espresso Martini, Kahula, Espresso, Smirnoff Vodka | £11

Mudslide Martini, Smirnoff Vodka, Tia Maria, Baileys, Double Cream | £12

Bakewell Tart Sour, Amaretto, Cherry Syrup, Lime Juice, Angostura Bitters | £12

HOT DRINKS

Freshly Ground Coffee | £3.80

Single Espresso | £3.10

Double Espresso | £4

Cafe Latte | £4.10

Cappuccino | £4.10

Macchiato | £4

Flat White | £3.80

Mocha | £4.50

Hot Chocolate | £4.50

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, Roast Vegetable Gravy, Vegan Yorkshire Pudding (VE)(GF) | £22

Roast Chicken, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy | £24

Roast Glazed Gammon, Sliced Gammon, 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 | £25

Roast Lamb Shoulder, Rolled Lamb Shoulder, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy | £25

Lion & Lamb Roast Sharing Board, Rolled Lamb Shoulder, Dry Aged Beef Sirloin, Cornfed Chicken Supreme, Glazed Gammon, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Truffle Cauliflower Cheese, Pigs In Blankets | £36 Per Person (minimum 2)