

LION —AND— LAMB

SUNDAY 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

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

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

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

SUNDAY ROASTS

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)

SIDES

Buttered Greens £6 | Side Salad £6 | Fries £6 | Triple Cooked Chips £6 | Pigs In Blankets £9

Yorkshire Puddings £3 | GF Vegan Yorkshires £3 | Roast Potatoes £6 | Honey Roast Root Vegetables £6

Truffle & Parmesan Fries £8 | Truffle Cauliflower Cheese £10

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

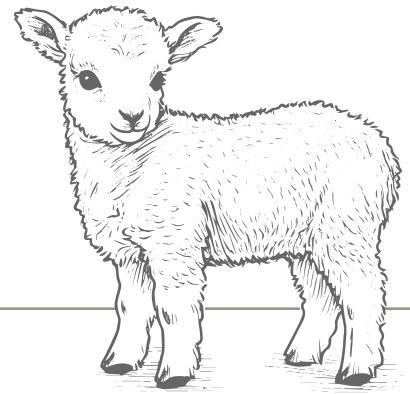
Flat White | £3.80

Mocha | £4.50

Hot Chocolate | £4.50

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

Milk Alternatives Available



KIDS MENU

STARTERS

Cheesy Garlic Bread, (V)(GF Available) | £6

MAIN COURSES

Fish & Chips, Battered Haddock, Fries, Lemon Wedge, Garden Peas (GF) | £12

Cheeseburger, 4oz Beef Burger, Three Cheese Blend, Fries, Ketchup, Lettuce, Milk Bun, Garden Peas (GF Available) | £12

Sausage & Chips, 2x Cumberland Sausage, Fries, Garden Peas | £12

Pasta, Penne Pasta, Tomato Sauce, Three Cheese Blend, Garden Peas (GF Available) | £12

ROASTS

Roast Beef, Roast Potatoes, Roasted Honey Root Vegetables, Buttered Seasonal Greens, Yorkshire, Gravy | £12

Roast Chicken, Roast Potatoes, Roasted Honey Root Vegetables, Buttered Seasonal Greens, Yorkshire, Gravy | £12

Roast Gammon, Roast Potatoes, Roasted Honey Root Vegetables, Buttered Seasonal Greens, Yorkshire, Gravy | £12

Lentil Roast, Roast Potatoes, Roasted Root Vegetables, Seasonal Greens, Vegan Yorkshire, Gravy (GF) (VE) | £12

DESSERTS

Brownie, Double Chocolate Brownie Served Warm, Vanilla Ice Cream, Chocolate Sauce | £6

Lion And Lamb Sundae, Whipped Chantilly Cream, Strawberry Jam, Vanilla Ice Cream, Strawberries, Berry Sauce, Biscuit | £7