

LION —AND— LAMB

A LA CARTE MENU | SUMMER

NIBBLES

Halkidiki Puttanesca 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

Togarashi Chicken Wings, Crispy Japanese
Spiced Wings, Honey & Soy, Spring Onion
(GF) | £11

APPETISERS

House Tofu Bruschetta, Toasted Focaccia, Home Made Tofu Ricotta,
Heirloom Tomatoes, Baby Rocket, Smoked Garlic & Basil Oil
(VE) (V) (GF Available) | £13

Salt Cod Fish Cake, Chilli, Ginger & Lime Fishcake, White Wine,
Caper & Dill Sauce, Petit Pois Puree | £14

BBQ King Prawns, Grilled Aji Verde King Prawns, Sun Blushed Tomato,
Charred Lime, Watercress & Pinenut Salad (GF) | £15

Cheese & Ham Rarebit, 3 Cheese Ale Rarebit, Toasted House
Focaccia, Iberico Ham, Red Veined Sorrel, Truffled Honey | £13

Starter Sharer, Togarashi Chicken Wings, BBQ King Prawns, Cheesy Garlic
Bread, Crackling, Salt Cod Fishcakes, Cheese & Ham Rarebit | £45

LARGE PLATES

Pan Seared Wild Salmon, Hasselback New Potatoes, Sauteed French Beans, Saffron Beurre Blanc, Salsa Verde (GF) | £24

Black Pudding Salad, Home Made Black Pudding, Crispy Poached Egg, Granny Smith, Feta Cheese, Heirloom Tomato,
Rye Croutons, Watercress, Lollo Rosso | £22

Cornfed Gunpowder Chicken, Gunpowder Chicken Breast, Coconut Baked Rice, Charred Aubergine Puree,
Salt & Pepper Broccoli, Honey & Sesame (GF) | £24

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

Smoked Tomato Paella, Slow Smoked Plum Tomato, Grilled Aubergine & Courgette, Broad Bean, Lemon, Garlic,
Roasted Peppers (VE) (V) (GF) | £22

KOPA GRILL

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

10oz Ribeye, 30 Day Dry Aged Steak, Real Ale Ketchup, Garlic Buttered Spinach, House Seasoned Fries (GF) | £38

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)

House Cured Bacon, Lettuce, Tomato, House Back Bacon, Iceberg Lettuce, Tomato, Garlic Aioli | £16

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

Feta & Roasted Pepper, Roasted Red Pepper, Smoked Hummus, Feta, Lettuce, Tomato, Red Onion (V) | £15

SIDES

Buttered Greens £6 | Side Salad £6 | Fries £6 | Triple Cooked Chips £6 | Truffle & Parmesan Fries £8
Peppercorn Sauce £4 | Garlic Buttered Spinach £6 | Salt & Pepper Broccoli £6

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

Dulce De Leche Cheesecake, Baked Cheesecake, Dulce De Leche, Espresso Cream, Cookie Crumble | £9.50

Roasted Plum & Maple Crème Brulee, Maple Syrup Crème Brulee, Plum & Vanilla Compote, Orange Biscuits | £9

Blackberry Frangipane Tart, Blackberries, Frangipane, Shortcrust Pastry, Lemon Curd, Vanilla Ice Cream | £9.50

Dark Chocolate Brownie, Raspberry Sorbet, Chocolate Sauce | £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 | £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.

Beetroot Tofu Wellington, Beetroot Tofu, Spinach, Mushroom Duxelle, Shortcrust Pastry, Olive Oil Roasties, Roast Carrot & Parsnips, Seasonal Greens, Roast Vegetable Gravy, Mini Vegan Yorkshire Pudding (VE) | £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)