

# LION —AND— LAMB

2 COURSES £25 | 3 COURSES £30

AVAILABLE MON-FRI 12-3pm & 6-9pm

## SET MENU | SUMMER

---

### APPETISERS

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

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

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

### MAINS

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

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

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

### DESSERTS

**Roasted Plum & Maple Crème Brulee**, Maple Syrup Crème Brulee, Plum & Vanilla Compote, Orange Biscuits

**Blackberry Frangipane Tart**, Blackberries, Frangipane, Shortcrust Pastry, Lemon Curd, Vanilla Ice Cream

**Dark Chocolate Brownie**, Raspberry Sorbet, Chocolate Sauce

**Homemade Ice Cream/Sorbet Selection**, Ask Server For Selection (GF Available)

### 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.