

LION —AND— LAMB

SUNDAY 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

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

SUNDAY ROASTS

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)

SIDES

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

Yorkshire Puddings £3 | GF Mini Vegan Yorkshires £4 | 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.

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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

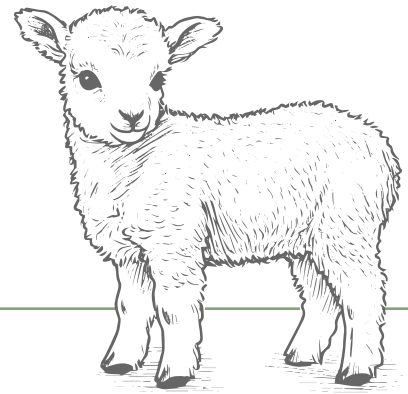
Flat White | £3.80

Mocha | £4.50

Hot Chocolate | £4.50

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

Milk Alternatives Available



KIDS MENU

STARTERS

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

MAIN COURSES

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

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

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

Pasta, Penne Pasta, Tomato Sauce, Mozzarella, Garden Peas (GF Available) | £12

ROASTS

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

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

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

Beetroot Tofu Wellington, 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 & Lamb Sundae, Whipped Chantilly Cream, Vanilla Ice Cream, Chocolate Sauce, Cookie Crumble | £7

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