

LION —AND— LAMB

A LA CARTE MENU | AUTUMN

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, Apple Sauce (GF) | £7

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

Lemon Pepper Chicken Wings, Lemon Pepper Spice Mix, Crispy Wings, Parsley, Lemon Zest (GF) | £11

APPETISERS

Sweet Chilli King Prawns, House Sweet Chilli Sauce, Sauteed King Prawns, Toasted Coconut, Coriander, Spring Onion, Bean Sprouts, Green Peppers, Carrot | £15

Canfield Cured Bacon & Cider Mussels, Blue Shell Mussels, Cider & Bacon Sauce, Toasted House Bloomer | £13

Chana Masala Scotch Egg, Spiced Chick Peas, Soft Boiled Burford Brown Egg, Makhani Ketchup, Onion Salad, Coriander Oil (GF) | £13

BBQ Beef Short Rib Arancini, Arborio Rice, Pulled Slow Cooked BBQ Beef, Mozzarella, Ale Pickled Onions, BBQ Beef Dripping Sauce | £14

Starter Sharer, Lemon Pepper Wings, King Prawns, Cheesy Garlic Bread, Crackling, BBQ Arancini, Scotch Egg | £45

LARGE PLATES

Grilled Cod Loin, Garlic Butter Mussels, Sauteed Runner Beans, Chive & Spring Onion Potato Cake, Tomatillo Salsa Verde, Red Pepper Coulis | £24

Chicken, Ham & Leek Pie, Chicken, Gammon, Leek, Puff Pastry, Creamy Mash, Wild Mushrooms, Chicken Jus | £22

Rolled & Stuffed Pork Belly, Slow Cooked Pork Belly, Crackling, Chestnut & Sage Stuffing, Celeriac Dauphinoise, Pea Veloute, Buttered Kale, Red Wine Sauce | £24

Smoked Pumpkin Risotto, Pumpkin Puree, Arborio Rice, Crumbled Goats Cheese, Chilli Oil, Crispy Sage, Pinenuts (VE Possible) (V) (GF) | £20

CLASSICS

Dry Aged Steak Burger, 30 Day Dry Aged Steak Burger, Toasted Milk Bun, Smoked Mustard Mayonnaise, Crispy Bacon, Onion, Gherkin, Monterey Jack Cheese, Iceberg Lettuce, House Seasoned Fries (GF Available) | £22

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

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

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

WRAPS (Served Monday-Friday 12pm-3pm & Saturday 12pm-4pm)

With Fries OR Salad (Gluten Free Option Available)

Canfield Cured Bacon, Lettuce, Tomato, House Back Bacon, Iceberg Lettuce, Tomato, Garlic Aioli | £14.50

Prawn & Crayfish, Cocktail Prawns, Crayfish Tails, Avocado, Iceberg Lettuce, Marie Rose Sauce | £14.50

Bang Bang Chicken, Crispy Chicken, Bang Bang Sauce, Peppers, Lettuce, Spring Onion, Cucumber, Carrot | £14.50

Garlic Mushrooms, Garlic Baked Field Mushrooms, Cheddar & Mozzarella Cheese, Ranch Dressing, Lettuce, Crispy Onions (V) | £14

SIDES

Buttered Greens £6 | Side Salad £6 | Fries £6 | Triple Cooked Chips £6 | Truffle & Parmesan Fries £8

Peppercorn Sauce £4 | Garlic Buttered Spinach £6 | Red wine sauce £4 | Creamy mash £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

Tiramisu Cheesecake, Coffee Mascarpone, Sponge Fingers, Aerated Cocoa, Crumbled Amaretto Biscuit | £9.50

Jam Roly Poly, Raspberry Jam, Suet Pastry, White Chocolate Anglaise | £9

Apple Crumble Panna Cotta, Vanilla Custard Panna Cotta, Caramelised Apple, Cinnamon Crumble Topping, Butterscotch Sauce | £9

Pistachio Fondant, Caramelised White Chocolate Ice Cream, Pistachio Tuille | £9.50

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, Kahlua, 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, Butternut & Swede Mash, 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, Butternut & Swede Mash, Rich Meat Gravy | £24

Roast Pork Belly, Chestnut & Sage Stuffed & Rolled Pork Belly, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Butternut & Swede Mash, Rich Meat Gravy | £23

Roast Beef Sirloin, Dry Aged Sirloin of Beef, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Butternut & Swede Mash, Rich Meat Gravy | £25

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

Lion & Lamb Roast Sharing Board, Rolled Lamb Shoulder, Dry Aged Beef Sirloin, Cornfed Chicken Supreme, Chestnut & Sage Stuffed Pork Belly, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Truffle Cauliflower Cheese, Pigs In Blankets, Maple Braised Red Cabbage, Butternut & Swede Mash | £36 Per Person (minimum 2)