

LION —AND— LAMB

2 COURSES £25 | 3 COURSES £30

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

SET MENU | AUTUMN

APPETISERS

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

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

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

MAINS

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

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

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

DESSERTS

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

Jam Roly Poly, Raspberry Jam, Suet Pastry, White Chocolate Anglaise

Apple Crumble Panna Cotta, Vanilla Custard Panna Cotta, Caramelised Apple, Cinnamon Crumble Topping, Butterscotch 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 | 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.