

LION —AND— LAMB

SUNDAY 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

Dry Aged Steak Burger, 30 Day Dry Aged Steak Burger, Toasted Milk Bun, Smoked Mustard Mayonnaise, Gherkin, Onion, Crispy Bacon, Iceberg Lettuce, Monterey Jack Cheese, 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, 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)

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

Butternut & Swede Mash £5 | Maple Braised Red Cabbage £5 | 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.

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

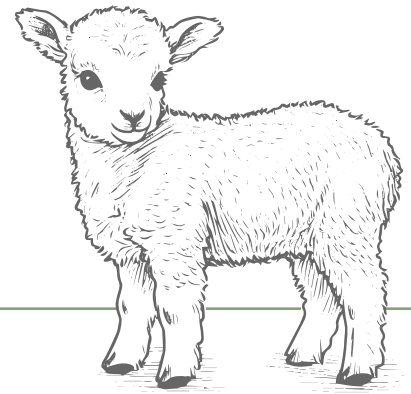
Flat White | £3.80

Mocha | £4.50

Hot Chocolate | £4.50

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

Milk Alternatives Available



KIDS MENU

STARTERS

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

MAIN COURSES

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

Beef Burger, 4oz Beef Burger, Fries, Ketchup, Lettuce, Milk Bun, Garden Peas (GF Available) | £12 (Add Cheese £1)

Chicken & Chips, Crispy Chicken Breast Pieces, Fries, Garden Peas | £12

Mozzarella Pasta, Penne Pasta, 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 Pork Belly, 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