

LION —AND— LAMB

2 COURSES £25 | 3 COURSES £30
AVAILABLE MON-THUR 12-3pm & 6-9pm

SET MENU | WINTER

APPETISERS

Beef Burnt Ends, Slow Smoked Brisket, House Bourbon BBQ Sauce, Smashed Cucumber & Peanut Salad, Charred Chilli Dressing

Manhattan Mussels, Blue Shell Mussels, Manhattan Style Chowder, Toasted Focaccia

Imam Bayildi, Roasted Red Pepper & Aubergine, Chargrilled Flat Bread, Honey & Cumin Coconut Yoghurt, Pistachio Crumble (VE)

MAINS

Sausage & Mash, Homemade Caul Fat Sausages, Creamy Mash, Caramelised Onion & House Bacon Gravy, Buttered Seasonal Greens, Crackling (GF)

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

Baked Sweet Potato & Lentil Pie, Puff Pastry, Sweet Potato, Puy Lentils, Olive Oil Mash Potato, Garlic Wilted Spinach, Roasted Vegetable Jus (VE) (V)

DESSERTS

Pear & Fudge Frangipane Tart, Lavender Honey, Brandy Butter Ice Cream

Chocolate Nemesis, Orange Cream, Candied Zest, Chocolate Sauce

Cinnamon Toast Bread & Butter Pudding, Charred House Marshmallow, Maple Ice Cream

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.