

LION —AND— LAMB

SUNDAY MENU | WINTER

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

Mumbo Chicken Wings, Crispy Chicken Wings, Green Chilli, Toasted Sesame, Mumbo Sauce (GF) | £10

APPETISERS

Beef Burnt Ends, Slow Smoked Brisket, House Bourbon BBQ Sauce, Smashed Cucumber & Peanut Salad, Charred Chilli Dressing | £14

Manhattan Mussels, Blue Shell Mussels, Manhattan Style Chowder, Toasted Focaccia | £14

Corn Fed Chicken Croquette, Sautéed Wild Mushrooms, Black Garlic Chicken Sauce, Toasted Pine Nuts, Tarragon Oil | £14

Imam Bayildi, Roasted Red Pepper & Aubergine, Chargrilled Flat Bread, Honey & Cumin Coconut Yoghurt, Pistachio Crumble (VE) | £13

Starter Sharer, Imam Bayildi, Burnt Ends, Mumbo Wings, Cheesy Garlic Bread, Crackling, Chicken Croquettes | £45

LARGE PLATES

Seared Hake, Koffman Cabbage, Red Wine Jus, Fondant New Potato | £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

Roast Lamb Shoulder, Slow Cooked Rolled Lamb Shoulder, Beef Dripping Roast Potatoes, Honey Roast Root Vegetables, Pork Stuffing, Buttered Seasonal Greens, Yorkshire Pudding, Butternut & Swede Mash, Rich Meat Gravy | £25

Baked Sweet Potato & Lentil Pie, Roasted Root Vegetables, Olive Oil Roast Potatoes, Seasonal Greens, Vegetable Jus (VE) (V) | £22

Roast Cornfed Chicken, Cornfed Chicken Breast, Beef Dripping Roast Potatoes, Honey Roast Root Vegetables, Pork Stuffing, Buttered Seasonal Greens, Yorkshire Pudding, Butternut & Swede Mash, Rich Meat Gravy | £23

Roast Beef Sirloin, 30 Day Dry Aged Beef Served Pink, Beef Dripping Roast Potatoes, Honey Roast Root Vegetables, Pork Stuffing, Buttered Seasonal Greens, Yorkshire Pudding, Butternut & Swede Mash, Rich Meat Gravy | £25

Roast Pork Belly, Slow Cooked Pork Belly, Crispy Crackling, Beef Dripping Roast Potatoes, Honey Roast Root Vegetables, Pork Stuffing, Buttered Seasonal Greens, Yorkshire Pudding, Butternut & Swede Mash, Rich Meat Gravy | £23

Lion & Lamb Roast Sharing Board, Rolled Lamb Shoulder, Dry Aged Beef Sirloin, Roast Cornfed Chicken, Slow Cooked Pork Belly, Beef Dripping Roast Potatoes, Seasonal Greens, Honey Roast Root Vegetables, Pork Stuffing, Yorkshire Pudding, Truffle Cauliflower Cheese, Pigs In Blanket, 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 | Truffle & Parmesan Fries £8 | Creamy Mash £6
Garlic Spinach £5 | Maple Braised Red Cabbage £6 | Butternut & Swede Mash £5 | Sider Salad £6 | Honey Roast Root Vegetables £6
Truffle Cauliflower Cheese £10 | Yorkshire Puddings £3 | GF Mini Vegan Yorkshires £4 | Roast Potatoes £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.

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FOLLOW US

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DESSERTS

Pear & Fudge Frangipane Tart, Lavender Honey, Brandy Butter Ice Cream | £9.50

Chocolate Nemesis, Orange Cream, Candied Zest, Chocolate Sauce | £9

Cinnamon Toast Bread & Butter Pudding, Charred House Marshmallow, Maple Ice Cream | £9

Sticky Toffee Fondant, Butterscotch Ice Cream, Miso Cookie | £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

Apple Pie, Amaretto, Vanilla Vodka, Cider, Maple & Cinnamon Syrup | £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, Gravy | £12

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

Roast Pork Belly, Roast Potatoes, Roasted Honey Root Vegetables, Buttered Seasonal Greens, Yorkshire, Gravy | £12

Beetroot Tofu Wellington, Roast Potatoes, Roasted Honey 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

Cinnamon Toast Bread and Butter Pudding, Marshmallow & Maple Ice Cream | £6

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