

# LION —AND— LAMB

## A LA CARTE MENU | SPRING

### NIBBLES

**Grazing Board**, Rosemary & Garlic Focaccia, Pumpkin Seed Rye Bread, Whipped Home Made Butter, Halkidiki Olives In Puttanesca Marinade, Sweet & Spicy Nuts | £12.50

**Crispy Pork Crackling**, Apple Sauce (GF) | £7

**Cheesy Garlic Focaccia Bread**, House Recipe Focaccia, Garlic Butter, 3 Cheese Blend, Herb Oil (V) (GF Available) | £8.50

**Mumbo Chicken Wings**, Crispy Chicken Wings, Green Chilli, Toasted Sesame, Mumbo Sauce | £10

### APPETISERS

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

**Cromer Crab Cakes**, Lemon & Dill White Wine Velouté, Tomato & Herb Salsa | £15

**Garlic Butter King Prawns**, Sauteed Prawns, Toasted House Focaccia, Salsa Verde, Sun Blushed Tomato, Saffron & Confit Lemon Oil | £15

**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, Crispy Pork Crackling, Cheesy Garlic Bread, Crab Cakes, Garlic Butter King Prawns | £45

### LARGE PLATES

**House Smoked Salmon Salad**, Flaked Smoked Salmon, Avocado, Radish, House Rye Croutons, Tomato, Cucumber, Feta, Sweet Mustard & Lemon Dressing, Lollo Rosso, Rocket, Iceberg Lettuce | £24

**Korean BBQ Style Cauliflower Steak**, Crispy Cauliflower Nuggets, Peanut Sauce, Cauliflower Yoghurt, House Sriracha (VE) (V) | £22

**Masala Lamb**, Slow Cooked Spiced Lamb Breast, Saag Aloo, Curry Ketchup, Lamb Pakora, Coriander & Chilli Oil | £26

**Charred Sea Bass**, Crushed Jersey Royals, Grilled Asparagus, Crispy Pancetta, Wild Garlic Cream | £24

**8oz Fillet Steak**, House Fries, Confit Vine Cherry Tomato, Café De Paris Butter (GF) | £40

### 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) | £20

**Canfield Cured Bacon Chop**, Fried Clarence Court Egg, House Piccalilli, Triple Cooked Chips | £20

**Fish & Chips**, Battered Haddock, Triple Cooked Chips, Mushy Peas, Curry Sauce, Tartare, Gherkin, Pickled Egg & Onion (GF) | £20

### WRAPS (Served Monday-Friday 12pm-5pm & Saturday 12pm-4pm)

With Fries OR Salad (Gluten Free Option Available)

**Steak & Cheese**, Chopped Beef, Melted Cheese, Peppers, Caramelised Onions, Mustard Mayonnaise, Iceberg Lettuce | £15

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

Crushed Jersey Royals £6 | Crispy Cauliflower Nuggets With Peanut Dip £5 | Saag Aloo £5

**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

**Coconut & Rum Mousse**, Coconut Mousse, Rum Soaked Sponge, Dark Chocolate Ganache, Lime Syrup | £9.50

**Peanut Butter Delice**, Salted Caramel, Banana Sorbet, Peanut Brittle, Strawberry Jam | £9

**Rhubarb & Custard Crème Brulee**, Rhubarb Jam, Vanilla Crème Brulee, Rhubarb & Oat Biscuit | £9

**White Chocolate & Raspberry Fondant**, Raspberry Ripple Ice Cream | £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*

## 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.

**Roast Lamb Breast**, Slow Cooked Rolled Lamb Breast, 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

**Rost 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 Breast, 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)