

LION —AND— LAMB

SUNDAY 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

Charred Sea Bass, Crushed Jersey Royals, Grilled Asparagus, Crispy Pancetta, Wild Garlic Cream | £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) | £20

SUNDAY ROASTS

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)

SIDES

Buttered Greens £6 | Side Salad £6 | Fries £6 | Triple Cooked Chips £6 | Truffle & Parmesan Fries £8 | Maple Braised Red Cabbage £6 | Butternut & Swede Mash £5 | 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

@THELIONANDLAMBLC 

@LIONANDLAMBPUB 

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



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

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

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