

LION —AND— LAMB

2 COURSES £25 | 3 COURSES £30

AVAILABLE MON-THUR 12-3pm & 6-9pm

SET MENU | SPRING

APPETISERS

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

Cromer Crab Cakes, Lemon & Dill White Wine Velouté, Tomato & Herb Salsa

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

MAINS

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

Roasted Broccoli Risotto, Roasted Broccoli, Courgette Pesto, Toasted Almonds, Spinach, Garden Peas, Arborio Rice (VE) (V)

Canfield Cured Bacon Chop, Fried Clarence Court Egg, House Piccalilli, Triple Cooked Chips

DESSERTS

Coconut & Rum Mousse, Coconut Mousse, Rum Soaked Sponge, Dark Chocolate Ganache, Lime Syrup

Peanut Butter Delice, Salted Caramel, Banana Sorbet, Peanut Brittle, Strawberry Jam

Rhubarb & Custard Crème Brulee, Rhubarb Jam, Vanilla Crème Brulee, Rhubarb & Oat Biscuit

Homemade Ice Cream/Sorbet Selection, Ask Server For Selection (GF Available)

SIDES

Buttered Greens £6 | Side Salad £6 | Fries £6 | Triple Cooked Chips £7

Truffle & Parmesan Fries £9

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.