

LION —AND— LAMB

2 COURSES £25 | 3 COURSES £30

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

SET MENU | SUMMER

APPETISERS

Pulled Pork Sliders, Mini Brioche Buns, House BBQ Pulled Pork, Jalapeno Jam, Melted Manchego Cheese, Crispy Onions

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

Salt & Pepper Broccoli, Edamame Slaw, Ponzu Dip (VE)

MAINS

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

Dry Aged Steak Burger, 30 Day Dry Aged Steak Burger, Brioche Bun, Smoked Real Ale Ketchup, Crispy Bacon, Onion, Gherkin, Monterey Jack, Lettuce, Fries

House Smoked Salmon Salad, Flaked Smoked Salmon, Avocado, House Rye Croutons, Tomato, Cucumber, Feta, Sweet Mustard & Lemon Dressing, Lollo Rosso, Iceberg

DESSERTS

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

Mississippi Mud Pie, Chocolate Fudge Sauce, Whipped Cream

Strawberries & Cream Cheesecake, Macerated Strawberries, Berry Coulis, Vanilla Cream, Crumbled Lemon Shortbread

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.