

LION —AND— LAMB

SUNDAY MENU | SUMMER

NIBBLES

Grazing Board, A selection Of House Baked Bread, Whipped Home Made Butter, Halkidiki Olives In Puttanesca Marinade, Sweet & Spicy Nuts | £13

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

Cheesy Garlic Focaccia Bread, House Recipe Focaccia, Garlic Butter, 3 Cheese Blend, Herb Oil (V) (GF Available) | £9

Mumbo Chicken Wings, Crispy Chicken Wings, Green Chilli, Toasted Sesame, Mumbo Sauce | £12

APPETISERS

Piri Piri Chicken Croquettes, Charred Tomato Salsa, Smoked Chicken Mayonnaise | £14

Pulled Pork Sliders, Mini Brioche Buns, House BBQ Pulled Pork, Jalapeño Jam, Melted Manchego Cheese, Crispy Onions | £14

Garlic Butter King Prawns, Sauteed Prawns, Toasted House Focaccia, Salsa Verde, Sun Blushed Tomato, Saffron & Confit Lemon Oil | £16

Salt & Pepper Broccoli, Edamame Slaw, Ponzu Dip (VE) | £13

Starter Sharer, Salt & Pepper Broccoli, Piri Piri Chicken Croquettes, Mumbo Wings, Crispy Pork Crackling, Cheesy Garlic Bread, Garlic Butter King Prawns, Pulled Pork Sliders | £55

LARGE PLATES

Seared Salmon Fillet, Confit Sweet Potato, Broad Bean, Petit Pois, Brown Butter Sauce, Crispy Potato, Dill Oil | £26

Dry Aged Steak Burger, 30 Day Dry Aged Steak Burger, Brioche Bun, Smoked Real Ale Ketchup, Crispy Bacon, Onion, Gherkin, Monterey Jack Cheese, Iceberg Lettuce, House Seasoned Fries (GF Available) | £22

SUNDAY ROASTS

Roast Lamb Rump, Served Pink, 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 Loin, 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, Lamb Rump, Dry Aged Beef Sirloin, Roast Cornfed Chicken, Roast Pork Loin, 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 £7 | Truffle & Parmesan Fries £9
Maple Braised Red Cabbage £6 | Butternut & Swede Mash £5 | Honey Roast Root Vegetables £6
Truffle Cauliflower Cheese £10 | Yorkshire Puddings £3 | Pigs In Blankets £9 | 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.

DESSERTS

Coconut & Rum Mousse, Coconut Mousse, Rum Soaked Sponge,
Dark Chocolate Ganache, Lime Syrup | £10

Mississippi Mud Pie, Chocolate Fudge Sauce, Whipped Cream | £10.50

Strawberries & Cream Cheesecake, Macerated Strawberries, Berry Coulis,
Vanilla Cream, Crumbled Lemon Shortbread | £10

Sticky Peach Pudding, Caramelised Peach Sponge, Pecan Crumble,
Honey Yoghurt Ice Cream | £10.50

Homemade Ice Cream/Sorbet Selection, Ask Server For Selection
(GF Available) | £9

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, Brioche 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 Loin, 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