

LION —AND— LAMB

2 COURSES £30 | 3 COURSES £35

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

SET MENU | AUTUMN

APPETISERS

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

Blue Shell Mussels, House Bacon & Cider Sauce, Toasted Home Made Focaccia

Spiced Pumpkin Gyozas, Fried Gyozas, Stir Fry Vegetables, House Teriyaki Sauce

MAINS

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)

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

Wild Mushroom & Madeira Risotto, Sauteed Wild Mushrooms, Toasted Pinenuts, Sage & Garlic Oil (VE)

DESSERTS

Apple & Miso Frangipane Tart, Bramley Apple Compote, Frangipane, Cinnamon Pastry, Miso Caramel, Malted Milk Ice Cream

S'mores Brownie, White Chocolate Ice Cream, Torched House Marshmallow, Chocolate Sauce

Autumn Berry Eton Mess, Crushed Meringue, Vanilla Cream, Blackberries, Lemon Curd, Pear Jam

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

SIDES

Buttered Greens £6 | Side Salad £6 | Fries £6 | Triple Cooked Chips £6 | Truffle & Parmesan Fries £8

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.