

LION —AND— LAMB

SUNDAY MENU | AUTUMN

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

Dragon Punch Chicken Wings, Crispy Chicken Wings, Dragon Punch Spice Mix, Fresh Coriander & Lime | £12

APPETISERS

Venison Scotch Egg, Venison Mince, Soft Boiled Duck Egg, Leek Ketchup, Sweet Pickled Baby Apple | £16

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

Blue Shell Mussels, House Bacon & Cider Sauce, Toasted Home Made Focaccia | £15

Spiced Pumpkin Gyozas, Fried Gyozas, Stir Fry Vegetables, House Teriyaki Sauce | £14

Starter Sharer, Spiced Pumpkin Gyozas, Scotch Egg, Dragon Punch Chicken Wings, Crispy Pork Crackling, Cheesy Garlic Bread, Blue Shell Mussels, Pulled Pork Sliders | £60

LARGE PLATES

Grilled Monkfish, Roasted Jerusalem Artichokes, Aji Verde, Sauteed Kale, Monkfish Scampi | £28

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 | £26

Baked Sweet Potato & Lentil Pie, Roasted Root Vegetables, Olive Oil Roast Potatoes, Seasonal Greens, Vegetable Jus (VE) (V) | £23

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 | £24

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 | £26

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 | £38 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 | Pigs In Blanket £9

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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DESSERTS

Apple & Miso Frangipane Tart, Bramley Apple Compote, Frangipane, Cinnamon Pastry, Miso Caramel, Malted Milk Ice Cream | £10

S'mores Brownie, White Chocolate Ice Cream, Torched House Marshmallow, Chocolate Sauce | £10.50

Autumn Berry Eton Mess, Crushed Meringue, Vanilla Cream, Blackberries, Lemon Curd, Pear Jam | £10

Salted Caramel Cheesecake, Toffee Popcorn, Dark Chocolate Sorbet, | £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

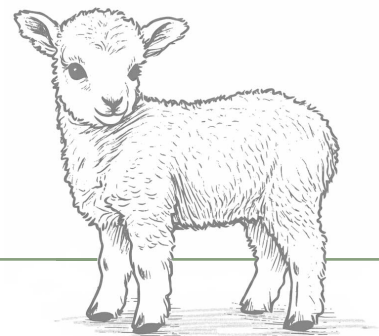
Macchiato | £4

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) | £7

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 | £7

Lion & Lamb Sundae, Whipped Chantilly Cream, Vanilla Ice Cream, Chocolate Sauce, Cookie Crumble | £8

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