LION AND LAMB

A LA CARTE MENU | FESTIVE

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, (GF Available) | £9

Spiced Maple & Bourbon Chicken Wings,
Crispy Chicken Wings, Maple & Bourbon Glaze, Smoked Bacon Crumble | £12

APPETISERS

Seafood Cocktail, Cocktail Prawns, Marie Rose Sauce, Iceberg Lettuce, Cucumber, Avocado, Tomato, Crayfish Tails, Toasted Focaccia (GF Available) | £15

Smoked Parsnip Soup, Agave Nectar, Parsnip Crisps, Toasted Pumpkin Seed Rye (VE) | £14

Charred Brie Bruschetta, Confit Tomatoes, Cranberry & Orange Chutney, House Focaccia, Baby Rocket, Herb Oil | £14

Chicken Liver Parfait, Fig & Ale Jam, Toasted Stout Bread, Cornichons | £15

Starter Sharer, Cheesy Garlic Bread, Pork Crackling, Charred Brie Bruschetta, Chicken Liver Parfait, Seafood Cocktail, Spiced Maple & Bourbon Chicken Wings, Halkidiki Puttanesca Olives, Sweet & Spicy Nuts | £60

LARGE PLATES

Roast Turkey, Beef Fat Roast Potatoes, Seasonal Greens, Yorkshire Pudding, Pork & Cranberry Stuffing, Pig in Blanket, Honey Roast Carrot & Parsnip, Butternut & Swede Mash, Rich Gravy | £24

Roasted Cod Loin, Fondant New Potatoes, Sauteed Cabbage & Bacon In White Wine Sauce, Sun Blushed Tomato Oil | £28

Sweet Potato & Lentil Pie, Olive Oil Roasties, Vegetable Gravy, Seasonal Greens, Roasted Carrots & Parsnips (VE) | £23

Winter Squash Risotto, Crumbled Goats Cheese, Toasted Pumpkin Seeds, Basil Pesto | £23

CLASSICS

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

Bangers & Bubble, Bubble & Squeak, Homemade Honey & Mustard Sausages, Red Onion Gravy, Crackling | £22

Fish & Chips, Battered Haddock, Triple Cooked Chips, Mushy Peas, Curry Sauce, Tartare, Gherkin, Pickled Egg & Onion (GF) | £22

FOCACCIA SANDWICHES

(Served Monday - Saturday 12pm-5pm)

With Fries OR Salad (Gluten Free Option Available)

Steak & Cheese, Chopped Beef, Melted Cheese, Peppers, Caramelised Onions, Mustard Mayonnaise, Iceberg Lettuce | £17

Prawn & Crayfish, Cocktail Prawns, Crayfish Tails, Avocado, Iceberg Lettuce, Marie Rose Sauce | £16.50

Garlic Mushrooms, Garlic Baked Field Mushrooms, Cheddar & Mozzarella Cheese, Ranch Dressing, Lettuce, Crispy Onions (V) | £15

SIDES

Side Salad £6 | Fries £6 | Triple Cooked Chips £7 | Truffle & Parmesan Fries £9 | Buttered Greens £6
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.

LION AND LAMB

FOLLOW US

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DESSERTS

House Made Christmas Pudding, Brandy Sauce, Frosted Red Currants | £10.50

Cinnabon Cheesecake, Vanilla Cheesecake, Cinnamon Rolls, Maple Syrup, Coffee Cream | £10.50

White Chocolate Rice Pudding, Clementine Ice Cream, Crumbled Raspberry | £10

Cheese board, 3 Cheese Selection, Grapes, Celery, Apple, Crackers, Chutney, Whipped Butter, Pickles | £15

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

JOIN US FOR SUNDAY LUNCH

12.00 - 6.00pm

Please Speak To A Member Of Our Team If You Would Like To See The Full Sunday Lunch Menu Or Book A Table.

Roast Lamb Rump, Served Pink, Beef Dripping Roast Potatoes, Honey Roast Root Vegetables, Pork & Cranberry 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 Turkey, Beef Dripping Roast Potatoes, Honey Roast Root Vegetables, Pork & Cranberry 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 & Cranberry 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 & Cranberry 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 Turkey, Roast Pork Loin, Beef Dripping Roast Potatoes, Seasonal Greens, Honey Roast Root Vegetables, Pork & Cranberry Stuffing, Yorkshire Pudding, Truffle Cauliflower Cheese, Pigs In Blanket, Maple Braised Red Cabbage, Butternut & Swede Mash | £38 Per Person (Minimum 2)

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