LION AND LAMB

SUNDAY 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

Roasted Cod Loin, Fondant New Potatoes, Sauteed Cabbage & Bacon In White Wine Sauce, Sun Blushed Tomato Oil | £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 & 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, Pigs In Blanket, 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, Roast Turkey, 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)

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.

LION AND LAMB

FOLLOW US

@THELIONANDLAMBLC @LIONANDLAMBPUB

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



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 Turkey, 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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