


LION LAMB

STARTERS & LIGHT BITES

Freshly Made Soup of the Day served with a warm Baguette and Butter - £6.00  & Gluten free option.

Buffalo Mozzarella, Semi Dried Cherry Tomato, Basil & Red Onion Bruschetta £6.00

Steamed Mussels Cooked in Spring Onions, Garlic, White Wine and Butter Served with a Warm Baguette £7.00 (Gluten Free option available)

4 Crispy Tiger Prawns, Sriracha Mayo & Asian Dressed Salad - £9.00 (Gluten Free option available)

Char Grilled Beef Fillet Steak (Served Pink) Marinated in Black Pepper & Garlic Served in a Grilled Flat Bread with Caramelized Onions, Mustard Mayo & Rocket Leaves - £10.00

Whole Baked Camembert & Charcuterie Board (for 2 to share) served with Olives, Balsamic Shallots, Garlic Mayo, French Fries & A Selection of Toasted Bread & Italian Meats £20.00 (Gluten free option available)

Fish Board (For 2 to Share) Tempura Tiger Prawns, Battered Cod Goujons, Shell on Prawns, Mackerel Pate, Garlic Mussels, Hot Smoked Salmon, Prawn Marie Rose, French Fries, Tartar Sauce, Garlic Mayo & A Selection of Toasted Breads - £25 (Gluten Free option available)

Intolerances, Food Allergies and Dietary Requirements.

Due to the presence of allergens in some of our dishes we cannot 100% Guarantee the absence of allergen traces in our dishes, before ordering food or drinks please ask a member of staff if you would like to know about our ingredients.

100% of all Gratuities are distributed evenly amongst all staff

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MAIN COURSES

Chargrilled Chicken, Mushroom & Chive Risotto Served with a Parmesan Crisp & Parsley Oil
£17.00 (Gluten Free option available)

Chickpea and Spinach Rogan Josh Served with Coriander rice, Poppadom's & Grilled Flat
Breads £16.00 (Gluten Free option available)

Salt & Vinegar Battered North Sea Cod, Hand Cut Chips, Minted Mushy Peas, Lemon
Parsley & Homemade Tartar Sauce £14.00 (Gluten Free option available)

Grilled Fresh Salmon Fillet Topped with a Spring Onion, Parmesan & Crab Crust Served with
Crushed Potatoes, Buttered Spinach & a Prawn & Caper Butter £18.00 (Gluten Free option
available)

Char Grilled 225g Ribeye Steak, Slow Roasted beef Tomato, Roasted Field Mushroom,
Watercress, Onion Rings & Hand Chips or French Fries £23.00 (Gluten Free option
available)

Beef Two Ways – Chargrilled 170g Beef Fillet & Slow Braised 170g Blade of Beef, Slow
Roasted Tomato, Roasted Field Mushroom, Watercress, Onion Rings & Hand Cut Chips or
French Fries £27.00 (Gluten Free option available)

*Steaks Served with a choice of Bearnaise, Peppercorn, Stilton & Mushroom, or Garlic Butter
sauce - £2.50 supplement. Adding Sweet Potato Fries - £2.00 Supplement*

Side Orders

Garden Herb Buttered New Season Potatoes - £3.00

Braised Rice with Fresh Coriander - £3.00

Black Pudding & Crushed New Potatoes - £3.00

Creamed Bacon, Leek & Cabbage - £3.00

Buttered Greens - £3.00

Garlic Tiger Prawns - £5.00

Hand Cut Chips - £3.00

Hand Cut Chips & Curry Sauce - £3.50

French Fries - £3.00

Sweet Potato Fries - £3.50

Hand Cut Chips & Bearnaise sauce £ 4.00

Garlic Field Mushrooms - £3.00

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DESSERTS

Dark Chocolate & Almond Torte Served with Berry Puree & Clotted Cream - £6.00

Apple Tart Tatin Served with Vanilla Ice Cream - £8.00 (please allow 15 mins cooking time)

Sticky Toffee Pudding, Butterscotch Sauce & Salted Caramel & Peanut Ice Cream - £6.50

Classic Crème Brulée & Vanilla Shortbread - £7.50

Prosecco Eton Mess Sundae (Prosecco & Strawberry Jelly, Meringue, Cream, Strawberry Sauce, Fresh Raspberries & Strawberry Ice Cream) - £6.00 (Gluten free option available)

A Selection of Local & French Cheeses (please ask server for current selection), served with Celery, Grapes, Biscuits & Chutney with a Glass of 10-Year-Old Port £15.00. Without Port £10.00 (Gluten free option available)

CHILDREN'S MENU

(12 years & under)

2 courses & draught soft drink - £13.00

Mains

- Pork Sausages, Mash & Gravy
- Chicken Goujons, Chips & Beans.
- Half Cod, Chips & Mushy Peas
- Tomato & Basil Pizza

Desserts

- White Chocolate Blondie & Wild Cherry Ice Cream
- Apple & Blackberry Crumble & Custard
- Selection of Local Ice Cream

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