

# LION & LAMB

## WEEKLY OFFERS

### WEDNESDAY

**Al a Carte and Steak Night 4pm till 8 pm**  
**NOW £44.95 for 2 INCLUDING WINE**

- 2 Rump Steaks cooked to your liking, served with Roast Beef Tomato, Onion Rings and Grilled Field Mushrooms, a choice of Hand Cut Chips or French Fries, choose your sauce add Peppercorn, Blue Cheese or Mushroom plus a Bottle of House Wine only £50 per couple

### TUESDAY & THURSDAY

**Al a Carte and Burger Night 4pm till 8pm**  
**NOW £19.95 for 2**

- Choose from Beef Pattie with Cheddar Cheese, or Crispy Chicken Fillet with Smoked Cheese & Truffle Mayo or Spicy Bean Burger with Gouda Cheese & Jalapenos

All Burgers served in a Brioche Bun, with French Fries & Red Coleslaw

### FRIDAY

**Al a Carte and Specials 12pm till 9 pm**

- The Lion & Lamb Fizz Friday, A bottle Prosecco for **only £14.95**. Why not treat yourself to one of sharing boards, choose from our amazing Sea food Platter, Cheese Board or Camembert Charcutier board.

### SATURDAY

**Al a Carte and Specials 12pm till 9 pm**

- Date Night- Try our Amazing Al a Carte seasonal Menu or choose from our exceptional Specials Menu that changes daily to include the freshest of Local Ingredients

### SUNDAY

**12pm till 5pm 2/3 Course Sunday Lunch Menu**

**"The Best Sunday Roast in Northumberland" Served between 12pm – 5pm Booking advisable.**

Choose from

- Roast Sirloin of Red Tractor Beef (Served Pink), Roast Pork Loin with Crackling and Stuffing, Roasted Chicken Supreme with Sausage Sage & Onion Stuffing, or Succulent Roast Lamb

All Served with Yorkshire Pudding, Duck Fat Roast Potatoes, Roasted Carrots, Steamed Greens & Homemade Gravy

Other Dishes available please see our Full Sunday Menu online or our Facebook Page

Please visit our Facebook or Website for an easy link to booking your table.

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 and 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**