

LION —AND— LAMB

Nibbles

Nocellara Olives, House Marinade £5

Home Made Bread Selection, Focaccia, Potato Bread, Rye Bread, Whipped Butter £6

Crispy Pork Crackling, Cider Apple Sauce £6 (GF)

Garlic Focaccia Bread, 3 Cheese Blend, Garlic Butter £6 (V) (GF Available)

Pork Belly Hashbrowns, House Brown Sauce £8 (GF)

Appetisers

Scotch Egg, Soft Boiled Burford Brown, Real Ale Ketchup, Beer Pickled Onions £10

Garlic Tiger Prawns, Pan Fried Garlic Butter & White Wine Tiger Prawns, Focaccia, Diablo Sauce £14 (GF Available)

Cromer Crab Arancini, Lemon, Dill, Thermidor Sauce, Parmesan £11

Feta & Tomato Bruschetta, House Feta, Focaccia Bread, Basil Vinaigrette, Olive Tapenade, Heritage Tomato £11 (V) (VE Available) (GF Available)

XO Chicken Wings, XO Sauce, Sesame, Spring Onion, Chilli £10
Lion & Lamb Sharing Board, Chicken Wings, Crab Arancini, Scotch Egg, Pork Belly Hashbrowns, Garlic Focaccia, Pork Crackling £36

Main Courses

Wild Garlic Stuffed Pork Belly, Confit Rolled Pork Belly, Roast Jersey Royals, Cider & Bramley Apple Puree, Spring Greens, Confit Carrot, Wholegrain Mustard Jus, Crackling £24

BBQ Beef Short Rib, Slow Cooked Short Rib, Smoked BBQ Bourbon Jus, Sweet Potato Mash, Sweetcorn Fritter, Charred Hispi Cabbage £26

Spring Broccoli Risotto, Roasted Spring Broccoli, Toasted Almonds, Spinach, Chilli & Garlic Oil £19 (VE) (GF)
Add House Feta £1.50

Fish & Chips, Battered Haddock, Mushy Peas, Curry Sauce, Tartare, Gherkin, Pickled Egg & Onion, Triple Cooked Chips £19 (GF)

Ricotta, Basil & Lemon Ravioli, Traditional Vodka Tomato Sauce, House Raviolis, Home Made Ricotta, Heritage Tomato, Parmesan, Olive Crumb £20 (V)

Seared Cod Loin, Grilled Asparagus, Crayfish & Spring Vegetable Paella, Shellfish Cracker £24 (GF)

Cornfed Chicken Trio, Pan Seared Breast, Crispy Boneless Thigh, Leg Croquette, Pea a la Francaise, Bacon, Parmentier Potato, Tarragon Oil £24

KOPA Grill

Dry Aged Steak Burger, Pink or Well Done, Crispy Bacon, Breaded Mozzarella, Red Leicester Gem Lettuce, Red Onion, Tomato, House Burger Sauce, Gherkin, Sourdough Bun, House Seasoned Fries £19 (GF Available)

12oz Rump Steak, 30 Day Dry Aged Beef, Truffle Macaroni Cheese, Garlic & Thyme Compressed Tomato, Pickled Onion Rings £28

8oz Fillet Steak, 30 Day Dry Aged Beef, Truffle Macaroni Cheese, Garlic & Thyme Compressed Tomato, Pickled Onion Rings £38

Sides

Truffle Macaroni Cheese £7

Triple Cooked Chips £5

House Seasoned Fries £5

Truffle Mayonnaise & Parmesan Fries £7

Buttered Greens £5

Side Salad £5

Peppercorn Sauce £4

Blue Cheese Sauce £4

Roast Jersey Royals £5

Grilled Asparagus £6

Sweet Potato Mash £5

Pickled Onion Rings £5

Garlic & Herb Butter £3

Lunch

12pm-3pm Monday – Friday, 12pm-4pm Saturday,
All Served In Wrap Or Ciabatta, GF Available, Fries Or Salad

House Pastrami, Peppered Brisket Beef, Emmental Cheese, Sliced Gherkins, Sauerkraut, Honey Dijon £14

Prawn & Crayfish, Cocktail Prawns, Crayfish Tails, Marie Rose, Avocado, Gem Lettuce £13

Spiced Sweet Potato & Feta, Red Pepper Houmous, Gem Lettuce, Toasted Pine Nuts £13 (V)

Desserts

Belgian Chocolate Tart, Raspberry Cream, Salted Caramel Sauce, Sugar Shard £9

Peach Cobbler Cheesecake, Baked Cheesecake, Caramelised Peaches, Crumbled Biscuit, Clotted Cream, Peach Syrup £9

Cheese Selection, Rutland Red, Smoked Brie, Cheddar Gorge Mature, Montagnolo Stilton, Apple & Grape Chutney, Pickles, Whipped Homemade Butter, Crackers £14

Warm Carrot Cake, Walnut Jam, Vanilla Frosting, Honeycomb Ice Cream £9

Rhubarb & Custard Arctic Roll, Rhubarb Jam, Poached Rhubarb, White Chocolate, Crème Anglaise £9

Ice Cream/Sorbet Selection, Ask Server For Selection £7 (GF Available)

WHY NOT TRY ONE OF OUR DESSERT COCKTAILS!

Espresso Martini £9

Espresso, Kahlua Coffee Liqueur, Smirnoff Vodka

Flat White Martini £9

Baileys Irish Cream, Espresso, Smirnoff Vodka

White Russian £9

Smirnoff Vodka, Kahlua Coffee Liqueur, Double Cream.

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WHITE WINE

	175ml	250ml	Bottle
SENTIER BLANC DE BLANC, FRANCE Aromatic / Zingy / Green Fruit	£5.25	£7	£21
PINOT GRIGIO TEMPO PASSO, ITALY Gentle / Floral / Lemon	£5.50	£7.35	£22
CHARDONNAY LES VOILETS, FRANCE Textured / Rounded / Brioche	£6.50	£8.70	£26
SAUVIGNON BLANC MOKOBLACK, NEW ZEALAND Zesty / Luscious / Gooseberry	£7	£9.40	£28
DOMAINE DE LAMOTTE PETIT CHABLIS, FRANCE Balanced / Bouncy / Nectarine	£9.75	£13	£39
RIOJA ARTEZA BLANCO, SPAIN Expressive / Ripe / Zesty			£28
PICPOUL DUC DE MORNAY, FRANCE Vibrant / Fresh / Ripe Melon			£27
RIESLING 'RAG & BONE', AUSTRALIA Mineral / Bright / Lime			£34
ALBARINO LAGAR DE BOUZA, SPAIN Mineral / Zingy / Lime			£36
CHANTE CIGAL CHATEAUNEUF DU PAPE, FRANCE Unctuous / Creamy / Oak			£62

ROSÉ WINE

	175ml	250ml	Bottle
GRIS DE GRIS, France Fresh / Zesty / Melon	£7.25	£9.70	£29
MAISON BOUTINOT COTES DU PROVENCE, France Crisp / White Peach / Mandarin			£38

Allergies?

Please speak to a member of staff if you have any allergies, Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen. we use allergens in our kitchen & bar area therefore all drinks may contain traces.

RED WINE

	175ml	250ml	Bottle
SENTIER ROUGE, FRANCE Warming / Fruity / Baked Fruit	£5.25	£7	£21
RIOJA VEGA DEL RAYO, SPAIN Modern / Vibrant / Juicy	£6.75	£9	£27
MERLOT DOMAINE DE BOUHOURAT, FRANCE Ripe / Supple	£6.75	£9	£27
PINOT NOIR CALUSARI, ROMANIA Autumnal / Smooth / Red Fruit	£7	£9.40	£28
MALBEC ALBERCA, ARGENTINA Pure / Deep / Cassis	£7	£9.40	£28
BARBERA CEPPI STORICI, ITALY Warm / Smoky / Cherry			£30
SHIRAZ OPPORTUNIST, AUSTRALIA Smooth / Aromatic / Ripe Fruit			£31
CHIANTI CLASSICO SAN FELICE, ITALY Complex / Polished / Red Fruit			£39
COTES DU RHONE VILLAGES SEURET, FRANCE Plush / Structured / Vanilla			£39
ST EMILLION CLOS DE LA CURE, FRANCE Classy / Smooth / Bramble			£52
BAROLO PODERI COLLA, ITALY Mature / Meaty / Spicy			£76
GEVREY CHAMBERTAIN VALET FRERES, FRANCE Complex / Warm / Perfumed			£87

TEA & COFFEE

FRESHLY GROUND COFFEE	£2.60
FLAT WHITE	£2.60
CAPPUCCINO	£3.20
CAFE LATTE	£3.20
LIQUEUR COFFEE	£6.50
SINGLE ESPRESSO	£2.20
DOUBLE ESPRESSO	£3.20
TEA	£2.70
SPECIALITY TEA'S	£3.20
Milk alternatives available	

CHAMPAGNE

	Bottle
GREMILLET A BALLOT SUR LAIGNES, BRUT NM, FRANCE Fine / Complex / Brioche	£58
GREMILLET A BALLOT SUR LAIGNES, ROSÉ BRUT NM, FRANCE Lively / Elegant / Raspberry	£65
BOLLINGER SPECIAL CUVÉE BRUT NV, FRANCE Classic / Dry / Rich	£76
VEUVE CLIQUOT YELLOW LABEL BRUT NV, FRANCE Complex / Dry / Exquisite	£80
LAURENT PERRIER CUVÉE ROSÉ BRUT NV, FRANCE Moussy / Summer Fruits / Delicate	£95
RUINART BLANC DE BLANC NV, FRANCE Well Structured / Honey / Cloves	£120
RUINART ROSÉ NV, FRANCE Delicate / Creamy / Raspberry	£120

PROSECCO

	175ml	Bottle
MARTINOTTI PROSECCO, Italy Light / Moussy / Creamy	£8	£32

DESSERT WINE

	125ml	1/2 Bottle
MOSCATO PASSITO, Italy Balanced / Intense / Lemon Curd	£8.50	£25

125ml measure available upon request.

Menu is subject to change due to availability, In this case we will offer an alternative in its place, we will always try to accommodate customers needs.