

LION —AND— LAMB

Nibbles

Homemade Bread Board, Potato Bread, Rye bread, Focaccia, House Whipped Butter £6 (V)

Nocellara Olives, House Marinade £6 (VE) (GF)

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)

Main Courses

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

Spring Broccoli Risotto, Roasted Spring Broccoli, Toasted Almonds, Spinach, Garlic & Chilli Oil £19 (VE) (V) (GF)

Honey Glazed Gammon, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrots & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy £21

Roast Rolled Lamb Shoulder, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrots & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy £24

Roast Beef Sirloin, Dry Aged Sirloin, Served Pink, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrots & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy £24

Cornfed Chicken Supreme, Duck Fat Roasties, Seasonal Greens, Honey Roast Carrots & Parsnips, Pork & Apricot Stuffing, Yorkshire Pudding, Rich Meat Gravy £21

Roast Vegan Lentil Loaf, Puy Lentil Loaf, Olive Oil Roasties, Roast Carrot & Parsnips, Vegetable Gravy, Seasonal Greens £19 (VE) (GF)

Dry Aged Steak Burger, Pink or Well Done, Crispy Streaky Bacon, House Burger Sauce, Beef Tomato, Red Onion, Gem Lettuce, Gherkin, Red Leicester, Crispy Breaded Mozzarella, Sourdough Bun, House Fries £19

Sharers

Lion & Lamb Sharing Board for 2 £36, XO Chicken Wings, Pork Belly Hashbrowns, Scotch Egg, Pork Crackling, Crab Arancini, Garlic Focaccia

Lion & Lamb Sharing Roast for 2 £64, Sirloin Of Beef, Honey Glazed Gammon, Cornfed Chicken, Rolled Lamb Shoulder, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Puddings, Truffle Cauliflower Cheese, Pigs In Blanket, Rich Meat Gravy

Lion & Lamb Sharing Roast for 3 £90, Sirloin Of Beef, Honey Glazed Gammon, Cornfed Chicken, Rolled Lamb Shoulder, Beef Dripping Roasties, Seasonal Greens, Honey Roast Carrot & Parsnips, Pork & Apricot Stuffing, Yorkshire Puddings, Truffle Cauliflower Cheese, Pigs In Blanket, Rich Meat Gravy

Appetisers

Scotch Egg, House Sausage Mix, 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, Heritage Tomato, Olive Tapenade, House Feta Cheese, Focaccia Bread, Basil Vinaigrette £11 (V) (VE Available) (GF Available)

XO Chicken Wings, Spring Onion, Sesame, Chilli £9

Sides

Beef Dripping Roasties £5

Buttered Greens £5

Pigs In Blanket £6

Truffle Cauliflower Cheese £7

House Fries £5

Truffle Mayonnaise & Parmesan Fries £7

Triple Cooked Chips £5

Honey Roast Root Vegetables £5

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 VOLETS, 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 TEAS	£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.