

LION AND LAMB CAFE & RESTAURANT

STARTERS & SNACKS

Soup of the day (V) £5.35

Asparagus, Parma ham, poached egg, truffle oil & parmesan (GF) £5.95

Seafood sharing platter for 2 £14.50

Prawns, smoked salmon, mackerel, squid tempura, garlic bread, Marie Rose sauce

Avocado sourdough toast, pomegranate salsa (VE) £5.95 +Goat cheese £1.25

MAINS

Slow cooked lamb shoulder, roasted vegetables, salsa verde (GF) £14

Chicken pie, mash, tenderstem broccoli £12

Beef burger, chilli jam, tomato, red onion, lettuce, chips £11.50

+Avocado £1.25 +Bacon £1.55 +Cheese £1.25

Traditional fish, chips and peas £10.75

French omelette, mushroom & spinach, side salad (V/GF) £8

SALADS

Caesar salad, anchovies, egg, croutons, topped with grilled chicken or prawns £10

Vegan Nicoise salad, green beans, tomatoes, olives, potatoes, fennel, cucumber, onion, Dijon dressing (GF/VE) £10 +Boiled egg £1.25

SIDES

Halloumi fries, sweet chilli dip £4.50

Sweet potato fries £3.50

Chips £3

Green salad £3

Broccoli £3

Garlic bread £4

SANDWICHES

Croque Monsieur £6.50 + Fried egg £1.25

Bacon, brie, cranberry baguette £6.50

Fish finger sandwich, tartare, lettuce, chips £7.80

Lion and Lamb Club – 3 tier sandwich:

chicken, bacon, mayo, tomato, lettuce, chips £8.50

Veggie version available

Roasted red pepper, halloumi, pesto wrap (V) £6.50

DESSERTS

Chocolate brownie (GF/N) £3

Bakewell steamed pudding, custard £5

Cake of day £3

Cream tea £5

Chocolate caramel salted torte £5

We are committed to using fresh ingredients sourced locally. Menu changes each month. Some dishes may contain nuts. We do not list all ingredients; please advise staff of any allergies. We are fully licensed & B.Y.O wine, corkage £5 per bottle. Service Not Included. 12.5% charge will be added to parties of 6 or more. Please note we do not split bills ~ One bill per table. For outside catering and private