

Welcome to Lion and Lamb Cafe Private Room



3 courses set party dinner menu
£25 per person

BYO WINE

Prawn & avocado timbale (GF)

Butternut squash, cranberries, pomegranate, poppy seed dressing (VG/GF)

Broccoli & Stilton soup (V/GF)

Pork tenderloins, roasted fennel, red wine jus

Pan fried cod fillet, creamed spinach (GF)

8oz Sirloin steak, chips, garlic butter, grilled tomato (£3.50 SUPP / GF)

Sticky toffee pudding

Crème Brulee (GF)

Boozy caramelised oranges (VG/GF)

Available for group bookings only. Minimum 10 covers, maximum 28 covers. We do not list all ingredients; please advise staff of any allergies. Some dishes may contain nuts. Dietary options available on request. Menu subject to change. Service charge of 10% will be added to your bill. Please note we do not split bills ~One bill per party. BYO applies to wine only, no spirits or beer. Corkage fee £5 per bottle. Also Fully Licensed! Decorations allowed, but no confetti please have mercy on our staff. Bookings via email: info@lionandlambcafe.co.uk