



# LAMB & LION INN Est.1756

**Nibbles** £3.95 Each Or £11 For 3

**Olives & Feta** (v)

**House Breads**, Flavoured Butter, Rapeseed (v)

**Honey & Sesame Chicken Wings** (gfa)

**Beer Battered Whitebait**, Paprika Aoili

**Deep Fried Gherkins**, Sweet Chilli Dip

## Starters

**Soup Of The Day**, Served With House Bread & Flavoured Butter (gfa)  
£5.95

**Traditional Salmon Gravlax**, Dill Mayo, Pickled Cucumber & Baby Watercress (gfa)  
£7.25

**Doreens Black Pudding**, Air Dried Crispy Ham, Truffle Hollandaise, Poached Eggs & Brioche  
£6.95

**Smoked Chicken Waldorf Salad**, Raw Apple, Candied Walnuts, Little Gem  
£7.95

## Vegetarian

**Goats Cheese Waldorf**, Raw Apple, Candied Walnuts, Little Gem (v) (gf)  
£5.95/£11.95

**Onion Bhajis**, Crispy Puffed Potato, Fresh Mango Salsa & Red Chillies (ve)  
£5.95

**"Sweet & Sour" Tempura Vegetables**, Crispy Fried Veggies In Jason's Sweet & Sour Sauce, Sticky Rice, Asian Vegetables & Charred Pineapple (ve)  
£12.95

**Stem Broccoli, Pine Nut & Pesto Linguine** With Fresh Parmesan (v)  
£12.95

**Pea Protein "Beef" Burger** With Melting Cheddar, House Burger Sauce, Dill Pickle, Skinny Fries & Beer Battered Onion Rings (v) (vea)  
£12.95

### Dietary Requirements

Please let your server know of any allergies or dietary requirements you have before ordering.

V - Vegetarian VE - Vegan GF - Gluten Free

GFA - Gluten Free Available VEA - Vegan Available

## Classics

**Beer Battered Haddock**, Hand Cut Chips, Minted Peas, Lemon & Tartare Sauce  
£13.95

**Steak & Ale Pie**, Fully Encased In Fresh Puff Pastry - Hand Cut Chips, Seasonal Vegetables & Red Wine Gravy  
£14.95

**Soz All Beef Burger**, Streaky Bacon, Melting Cheddar, Skinny Fries & Beer Battered Onion Rings  
£13.95

**Braised Ox Cheek In Red Wine Jus**, Buttery Mash, Celeriac Puree, Steamed Cabbage & Cooking Liquor (gfa)  
£14.95

**Slow Cooked Lamb Shank**, Chive Mashed Potato, Honey Glazed Carrot, Parsnip Purée, Herb Dressing & Red Wine Sauce (gfa)  
£18.95

**Roasted Cod Loin**, Herb Crushed Purple Potatoes, Creamed Peas & Ham, Poached Egg (gf)  
£14.95

**Soz Rump Steak**, Confit Mushroom, Roasted Tomato, Hand Cut Chips, Beer Battered Onion Rings & Watercress (gfa)  
£20.95

**"Sweet & Sour" Chicken**, Crispy Fried Chicken In Jason's Sweet & Sour Sauce, Sticky Rice, Asian Vegetables & Charred Pineapple  
£14.95

**Sausage & Mash**, Onion Chutney & Red Wine Gravy  
£10.95

## Sides

£2.95 Each

Creamed Peas & Ham (gf) | Hand Cut Chips | Truffle & Parmesan Fries | Buttery Chive Mashed Potato (gf) (v) | Onion Rings | Skinny Fries (v) | Mixed Salad (gf) (v) | Seasonal Vegetables (gf) (v)(vea) | Greek Salad (gf) (v)

## Desserts

**Sticky Toffee Pudding**, Toffee Sauce & Vanilla Ice Cream (v)  
£6.50

**Caramelised White Chocolate Parfait**, Peanut Buttercream, Peanut Brittle & Chocolate Ice Cream (v) (gf)  
£5.95

**Rhubarb Cheesecake**, With Ginger Syrup & White Chocolate Ice Cream (v)  
£5.95

**"The Lion Sundae"** - 3 Scoops, Salted Pretzels, Candied Nuts, Marshmallows, Toffee Sauce (v)(gfa)  
£6.95

**"The Lamb Scoops"** -

1, 2 or 3 Scoops Of Your Choosing

1 Scoop £1 | 2 Scoops £2 | 3 scoops £3

## White

175ml Bottle

<b>1. Viura,</b> Castillo De Piedra, Spain	£5.25	£18.95
<b>2. Sauvignon Blanc,</b> Las Ondas, Chile	£6.30	£23.95
<b>3. Chardonnay,</b> Gulara, Australia	£6.20	£22.95
<b>4. Pinot Grigio,</b> Lyric, Italy	£5.95	£19.95
<b>5. Sauvignon Blanc,</b> Ren, NZ	£6.95	£25.95
<b>14. Chardonnay,</b> Macon Villages, France		£25.95
<b>15. Sauvignon Blanc,</b> Villa Maria Cellar Selection, New Zealand		£27.95
<b>16. Cuvee Thetis,</b> Picpoul De Pinet, Languedoc, France		£28.50
<b>17. Terre Del Barolo,</b> Gavi, Piedmont, Italy		£29.95
<b>18. Sancerre,</b> Les Pierres Blanches, Loire, France		£34.95
<b>19. Laxas,</b> Albarino, Rias Baixas, Spain		£39.95
<b>20. Chablis Premier Cru,</b> Montmains, Moreau, Burgundy, France		£49.95

## Rosé

175ml Bottle

<b>10. Tempranillo,</b> Castillo de Piedra, Spain	£5.25	£18.95
<b>11. Pinot Grigio Blush,</b> Lyric, Italy	£5.95	£21.95
<b>12. Zinfandel,</b> Jack & Gina, USA	£5.25	£20.95

All wines by the glass are available in 125ml & 250ml measures on request.

## Coffee

<b>Americano</b>	£2.50
<b>Latte</b>	£2.95
<b>Cappuccino</b>	£3.05
<b>Flat White</b>	£2.95
<b>Mocha</b>	£3.25
<b>Hot Chocolate</b>	£3.25
<b>Yorkshire Tea</b>	Small pot £2.30 Large pot £4.15

Decaf options are available

## Red

175ml Bottle

<b>6. Tempranillo,</b> Castillo de Piedra, Spain	£5.25	£18.95
<b>7. Merlot,</b> Aimery, France	£5.95	£21.95
<b>8. Shiraz/Cabernet,</b> Lazy Bones, Australia	£6.25	£22.95
<b>9. Malbec,</b> Andean, Argentina	£6.25	£22.95
<b>10. Rioja,</b> Finca de Oro, Spain		£26.75
<b>21. Cabernet,</b> Las Ondas, Chile		£24.95
<b>22. Gazzera,</b> Nero D'Avola, Sicily, Italy		£26.75
<b>23. Fleurie,</b> Chateau De L'Abbaye, Beaujolais, France		£29.95
<b>24. Valpolicella Classico Ripasso,</b> Cantina di Negrar, Italy		£29.95
<b>25. Grant Burge,</b> The Holy Trinity, Barossa, Australia		£49.95
<b>26. Barolo,</b> Terre del Barolo, Piedmont, Italy		£39.95
<b>27. St Emilion</b> France		£42.95
<b>28. Gevrey Chambertin</b> France		£49.95

## Fizz

125ml Bottle

<b>13. Prosecco</b> Lyric, Italy, NV	£5.85	£25.95
<b>29. Chandelles Champagne</b>		£34.95
<b>30. Taittinger NV Brut</b>		£44.95
<b>31. Taittinger Prestige Brut Rose</b>		£59.95

## How did we do?

We'd love to hear about your visit to the Lamb & Lion Inn!

Write us a review on Tripadvisor or Facebook and be entered into our quarterly draw for a dinner for 2!\*

\*Terms & Conditions Apply

