

STARTERS & SMALL PLATES

Lobster bisque, Coastal cheddar croute £7.5

Grilled English asparagus, wild garlic, spring onion & hazelnut pesto £7.5 (pb, gif) Prawn cocktail, shredded gem, Marie Rose sauce £9.5 (gif)

Chicken liver parfait, pickled baby onions, cornichons, bread £8.5 (gif) Tenderstem broccoli, romesco & chermoula dressing £6.5 (pb, gif)

Baked goats cheese brulee, hot honey, bread £8 (gif)

ROASTS

all served alongside roast potatoes, seasonal veg, lashings of pub gravy & a giant Yorkie

Striploin of beef £19.75

'The L&L Trio' £25 Beef, chicken, pork, crackling

Chicken supreme £18.5

Veggie Wellington £16 (v) (pb available upon request)

Pork belly, crackling £18.5

MAINS

Pan seared cod loin, bouillabaisse sauce, mussels, crushed new potatoes £24 (gif) Lion & Lobster cheeseburger, bacon, gem, pickles, burger sauce, fries £15.5 Battered haddock fillet, chunky chips, mushy peas, tartare, lemon £15.5 (gif) Crispy red onion & carrot burger, coriander yoghurt, relish, pickled slaw, fries £14 (pb)

SIDES

Fries/Chunky chips £4 (pb, gif)

Cauliflower cheese £5.5 (pb, gif)

Pigs in Blankets £6 (pb, gif)

Veggie stuffing balls £4.5 (pb, gif)

PUDDINGS

Sticky toffee pudding, salted caramel ice cream £7 (v)

Warm chocolate brownie, vanilla ice cream, strawberry coulis £7.5 (pb) Baileys chocolate mousse £5 (v, gif)

Cheesecake of the Day (please ask a member of our team)

Selection of ice creams & sorbets £2 per scoop (pb, gif) Please ask a member of our team for todays flavours

Please note a discretionary 12.5% Service Charge will be added to your final bill when table service is given. Please inform your server of any allergies before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Due to shared fryers being used in our kitchen, some fried items may contain gluten, dairy, crustaceans or fish. Detailed information on the fourteen allergens are available on request.