



STARTERS & SMALL PLATES

Lobster bisque, Coastal
cheddar croute
£7.5

Butter chicken wings,
cucumber yoghurt,
coriander green sauce
£9 (gif)

Monkfish scampi, rice paper
basket, seaweed tartare
£11.5

Pea and ham arancini,
pea emulsion, crispy ham
£8

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

Pork belly, crackling £18.5

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

Veggie Wellington £16
(v) pb available upon request

Chicken supreme £18.5
Pork, sage, onion stuffing

MAINS

Buttermilk chicken burger,
Sriracha mayo, onion chutney,
pickled onions, gem, fries
£16.5 (pb chick'n on request)

Lion & Lobster cheeseburger,
bacon, gem, pickles,
burger sauce, fries
£16.5

Battered haddock fillet,
chunky chips,
mushy peas, tartare, lemon
£16.5 (gif)

Violet artichoke, broad bean,
summer tomato linguine
£14.5 (pb)

SIDES

Fries/Chunky chips
£4.5 (pb, gif)

Cauliflower cheese
£5.5 (v)

Pigs in blankets
£6

Veggie stuffing balls
£4.5 (pb)

PUDDINGS

Strawberry & elderflower
Eton mess
£6 (v)

Hot doughnuts,
rhubarb & custard dipping sauce
£6 (v)

Selection of ice creams & sorbets
£2 per scoop (pb, gif)

Warm chocolate brownie,
vanilla ice cream
£7.5 (pb)

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

*please ask your server for
today's options*

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.

(V) – Vegetarian (PB) – Plant Based (GIF) – Gluten Ingredient Free