



STARTERS & SMALL PLATES

Lobster bisque, Coastal
cheddar croute
£7.5

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

Monkfish scampi, rice paper
basket, seaweed tartare
£11.5

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

Welsh rarebit fondue,
crispy confit pink fir potato,
£7.5 (v)

Korean pork bites, toasted almond,
miso ketchup
£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

Portobello mushroom bolognese,
spaghetti, vegan parmesan,
parsley & lemon
£15 (pb)

Lion & Lobster cheeseburger,
gem, pickles,
burger sauce, fries £16.5
add bacon £1.5

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

Chicken escalope,
rosemary & parmesan crumb,
celeriac remoulade,
pink fir, burnt leek gravy
£15.5

SIDES

Fries/Chunky chips
£4.5 (pb, gif)

Cauliflower cheese
£5.5 (v)

Pigs in blankets
£6

Veggie stuffing balls
£4.5 (pb)

PUDDINGS

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

Sticky toffee pudding,
vanilla ice cream
£7 (v)

Basque cheesecake,
hot chocolate sauce
£6 (v)

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