



STARTERS & SMALL PLATES

Vegan lemongrass meatballs,
banh mi pickled vegetables,
sriracha mayo
£8 (pb, gif)

Lobster bisque, Coastal
cheddar croute
£8

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

Salt cod brandade beignets,
tomato fondue, cured tomato
£10 (gif)

Crispy squid,
gochujang mayo
£9.5 (gif)

ROASTS

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

Striploin of beef £19.75

Leg of lamb £20

Pork belly, crackling £18.5

Veggie Wellington £16
(v) pb available upon request

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

Chicken supreme £18.5
Pork, sage, onion stuffing

MAINS

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

Winter tomato tart tatin,
miso maple glaze, feta & sundried
tomato salad, caramel garlic pesto
£16 (pb)

Battered haddock,
chunky chips, seaweed salt,
smashed peas, tartare
£17.5 (gif)

SIDES

Fries/Chunky chips
£4.5 (pb, gif)

Cauliflower cheese
£5.5 (v)

Pigs in blankets
£6.5

Veggie stuffing balls
£4.5 (pb)

PUDDINGS

Basque cheesecake,
chocolate sauce
£6 (v)

Hot cinnamon doughnuts,
butterscotch dipping sauce
£6 (v)

Selection of ice creams & sorbets
£2 per scoop (pb, gif)
*please ask your server for
today's options*

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

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

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