



Seasonal Lunch Menu



Sandwiches, baps, wraps and ciabatta

Smoked Severn and Wye salmon with cream cheese and chives

£7.00

Longhorn sirloin steak with onion, mushroom and stilton

£8.00

Kelmscott pulled pork with BBQ mop and coleslaw

£7.50

✓ Smoked Buffalo Mozzarella Bruschetta with olives & sun blushed tomatoes

£7.00

Classic Chicken BLT, with baby gem lettuce and mayonnaise

£7.00

Chorizo, salami and smoked mozzarella Croque Monsieur

£7.50

Salads and boards

Severn and Wye smoked Salmon Salad

(With Red onion, sun blushed tomatoes, olives and herb croutes)

£13.50

Classic ploughman's Lunch board

(Honey roast ham, Smoked Cheddar cheese, chutney, baby salad, ciabatta

Bread)

£13.50

✓ Honey and Balsamic roasted Goats cheese salad

(Roasted St Thom, olives, red onion, cucumber, and sun blushed tomatoes, radish, herb croutes)

£12.50

Mains

8 oz. Longhorn Beef Burger with bacon, cheddar cheese, tomatoes, Baby Gem, burger sauce and skinny fries

£13.50

7 oz. Cotswold Spiced Lamb Burger, garlic and ginger yogurt, Baby Gem, onion rings, skinny fries

£13.50

Longhorn steak, ale and mushroom Pie, mash potato and seasonal vegetables

£16.50

Hobgoblin Battered Fish and Chips, mushy peas, tartare sauce.

£14.50

8oz. longhorn Rump steak with triple cooked chips, field mushrooms and confit tomatoes

£16.50

Cotswold shepherd's pie with gratin mash potato and seasonal vegetables

£15.50

✓ Sweet Potato, Spinach, coconut and chick pea spiced infusion, with mild spiced rice, Garlic and sun blushed tomato flat bread

£14.50

Sides

Sweet potato fries £3.50

Skinny Fries £3.00

Hand Cut Chips £3.00

Onion Rings £3.50



Events at the lamb



Sunday Lunches with the lamb

1 Course: £16.50

2 Course: £21.50

3 Course: £25.50

Starters

✓ Soup of the moment

Smoked Salmon and crab pearls with red pepper and tomato fondue, red pepper coulis, shell fish bisque

Local wood pigeon breasts Creamed savoy cabbage and nutmeg,

Wild mushrooms on toasted Brioche and red wine jus

✓ Fine tart of aubergine and wild mushrooms with rocket and parmesan salad,

Aubergine caviar and cep red wine jus

Kelmscott Ham Hock terrine With Piccalilli, baby leaf salad garlic and herb Ciabatta croutes

Arlington White hens scotch Egg with celeriac remoulade, Balsamic dressing and pancetta crisp

Mains

Roast Rump of Beef, Duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Roasted leg of Cotswold lamb, duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, Braised red cabbage, minted gravy

Kelmscott Pork shoulder, duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Pearl barley, spinach, mushroom & Brie Wellington. Roast potatoes, baby leeks Red wine sauce ✓

Free range chicken breast with sun blushed tomato and basil centre, duck fat roasted potatoes, carrot and swede mash tender, roast chicken sauce

Oven roasted wild trout with garlic and herb sautéed new potatoes with spinach and chorizo and bure Blanc sauce

Dessert

Mixed berry and apple crumble with crème Anglaise

Vanilla Panna cotta with lemon drizzle cake, mango sorbet

Lemon and lime cheesecake with lemon curd, citrus sorbet

Sticky toffee pudding with toffee sauce and vanilla ice cream

Classic pear tart Tatin with vanilla and cinnamon ice cream

Warm Treacle tart with Raspberry ripple ice cream, white chocolate powder, raspberry coulis

Events at the Lamb

Wednesdays

Enjoy an 8oz longhorn rump steak with hand cut chips, field mushrooms and confit cherry tomatoes for only

£ 10.00

Monday 31st October

Spooky Halloween Themed charity quiz. Book your team in for a chance to win some fab prizes. Food included

Christmas Menu

Christmas will soon be here take a look at our Christmas menu.

Per book your table and enjoy a three course menu this winter.