

SAMPLE MENU

NIBBLES

Rye Bread & Cultured Butter

- £ 4.50

Marks bakery rye crunch homemade butter , Maldon salt (V)(GFO)

Cured Bresaola- £6

Cornichons (GF)

Anchovies on Sourdough - £7

Olive oil, parsley and shallots (GFO)

Nocellara Olives- £4

Lemon zest, fennel seeds (V)(GFO)

STARTERS

Spiced Lamb Shoulder - £9

Mint yogurt, braised cabbage, black garlic, onion seed (GFO)

Beetroot & Goats' Cheese Salad- £8.50

Pistachios, rocket, pickled shallots (V)(GFO)

Pigeon Breast - £12

Celeriac, brown butter, black figs, red wine (GF)

Cream of Watercress - £7

Cheddar, sourdough (V)(GFO)

Smoked mackerel Pâté - £6

Crème fraîche, lemon, watercress, sourdough (GFO)

OUR CLASSICS

Beer-Battered Fish & Chips

- £18

Rice flour, tartar sauce, Aaron Victory potatoes(GFO)

Chicken and Mushroom Pie - £23

White wine, puff pastry mash & winter greens

Cheeseburger with Monterey Jack - £19

Pickle, gem lettuce, burger sauce, slow cooked onions, chips

MAINS

Red Wine Beef Cheek - £26

Horseradish, crispy shallots, mashed potatoes (GF)

Monk Fish - £26

Thai green curry, clam sauce, braised leeks, chive oil (GF)

Pumpkin & Sage Risotto- £19

Kale, confit pumpkin (V)(GF)

Confit Duck Leg Blackberry Purée - £24

Beetroots, Tokyo turnips (GF)

SIDES

Creamy Mash Potatoes

Winter Greens

Mixed Leaf Salad

Chips - (Add Cheese for £0.50)

All £5

DESSERTS

Molten Chocolate Fondant -

£8.50

Vanilla and Tonka bean ice cream (V) (15 minute cook time)

Pistachio Tiramisu- £8

Caramel and blackberry sorbet (V)

Apple Crumble - £7

Warm custard (V)

Ice Cream & Sorbet

Selection

- £2.50 per scoop

Tonka and vanilla, rum raisin, coffee, mint chocolate, dairy-free chocolate, and blackberry sorbet (V)(GF)



THE
LAMB INN