

Drinks before you dine.....

A pint of Lamb ale	4.00
Peartini	9.50
Bottled Elderflower top Lager	4.00
Jug of Pimms	20.00

nibbles with drinks.....

Focaccia with olive oil & balsamic	2.95
Quails eggs, celery salt	4.95
Roast pepper hummus with pitta	4.75
Pigs in blankets, bbq sauce	5.00
Olives	4.50

Starters

Sweetcorn and chorizo soup	8.50
Double Gloucester twice baked cheese souffle	8.50
Carpaccio of beef, anchovy, rocket, caperberries	9.00
Prawn, cucumber and avocado cocktail, melba toast	8.50
Fig, chicory, walnut and blue cheese salad	7.95
Heritage tomatoes with Grilled focaccia, buffalo mozzarella, guacamole, basil, pinenuts	8.95
Salt & pepper calamari, sweet chilli, spring onions and aioli	7.00
Linguine with clams, chilli, garlic and parsley	8.50/13.50
Coronation chicken salad	7.00

Wraps, baps and boards

Charcuterie and anti-pasti board (for two people)	18.00
Halloumi burger, red pepper humus, grilled vegetables & sweet potato fries	12.00
6oz Ground beef burger, blue cheese, pancetta, pickles and fries	12.00
6oz Nachos beef burger with guacamole, melted cheese, tomato relish and fries	13.00
Cracked pork bap, onions, apple sauce, fries	11.00

Mains

Chargrilled flatiron steak, truffle wedges, lovage & horseradish butter, vine tomatoes, mushrooms	23.00
Fish 'n' Chips, marrow fat peas, tartar sauce	15.00
Steak, kidney and mushroom pie, tenderstem broccoli and creamed potato	18.00
Pumpkin tortelloni with roast squash, baby spinach, brown sage butter & pumpkins seeds	12.75
Chicken Milanese, garlic roasties, salsa verde, rocket	18.00
Chargrilled fillet of seabream, wild mushrooms, baby spinach, pea puree, parmesan shavings	18.00
Lamb koftas, sesame, iman bayeldi, spinach yoghurt	17.00
Slow cooked Pig cheeks tagine, chickpeas, couscous and harissa	17.50
Whole Rotisserie chicken, French fries, aioli, English salad (for 2 people) subject to availability	28.00

Our Pizzas: Margherita 10.00; Pepperoni 12.00; Prawn, caper, cherry tom, chilli & rocket 13
Grilled vegetable and goat's cheese 12.00; Prosciutto, avocado and rocket 12.00, Crispy pork,
caramelised onion, fennel 12.00

Sides: fries, truffled wedges, mash, couscous, spinach, minted peas, tenderstem & chilli,
garlic roasties, rocket & parmesan salad, tomato & basil, English salad fennel avocado 3.75

Desserts

Rhubarb & ginger eton mess	7.50
Victoria plum frangipane tart, crème fraiche	7.50
Apple & blackberry crumble with cold custard or vanilla ice cream	7.50
Summer berry baked Alaska	7.00
3 unpasteurised cheeses, quince, celery, sourdough biscuits	8.50
Chocolate fondant with vanilla ice cream	8.50
Lemon curd tart, crème fraiche	7.00

Please speak to a member of staff if you have any allergen concerns

10% OFF

The 10% discount will be available from 2nd September – 30th September
tues, weds and thurs on dine-in meals.
Make sure you book as tables are limited!

Our takeaway continues please visit our page on www.lambpub.co.uk or give us a
call on 01993 708792 or email info@lambpub.co.uk

Covid-19 Guidelines

For our safety & our other customers safety can we please ask that you sanitise
your hands with the dispensers provided around the pub. Please always practice
social distancing. We are operating with table service only for drinks and food.
If you have ANY COVID symptoms, Please do not enter the Pub.

Thank you, Lamb team