

drinks before wine

A pint of lamb ale	3.80
Aperol spritz	8.00
Non alc ginger beer mojito	6.95

nibbles with drinks.....

Bread & unsalted butter	3.50
Parmesan garlic baguette	4.75
sauté chorizo sausage	6.00
Quail's eggs & celery salt	4.50
Spiced houmous with pitta	4.95

Starters

Jerusalem artichoke soup with truffle oil & croutons	7.25
Chicory, apple, walnut & blue cheese salad	8.00
Pressed terrine of mozzarella, courgette & tomatoes	7.95
Roast squash, wild mushroom, chestnuts & goats cheese tart	8.50/14.50
Prawn, cucumber and avocado cocktail, melba toast	8.00
Warm salad of baby spinach, avocado, lardons, croutons, button mushrooms & tomatoes	7.50
Roast stuffed pepper, mozzarella, anchovy & basil	7.95
Salt and pepper calamari with aioli	7.95
Warm salad of smoked haddock, baby spinach & poached egg	8.00/14.00
Tagliatelle with courgettes, basil pesto & ricotta	8.00/14.00
The Lamb Board of cured meats, pickles and toast (FOR 2)	16.00

Main

Haunch of venison with neeps, tatties, haggis & cranberry	18.00
Provencal Monkfish, shellfish fricassee, aioli, baby vegetables, olive crostini, jasmine rice	18.00
Fish and chips with marrowfat peas and tartar sauce	14.00
Caramelised roasted stuffed aubergine with couscous, chickpeas, aioli	14.00
Calves liver, bacon, bubble & squeak, beetroot & horseradish relish and brown sage butter	18.50
Lamb, rosemary, leek & barley pie with cavolo nero & creamed mash	17.75
Chargrilled gigot Lamb steak with garlic roasties, rocket & salsa verde	18.00
Chicken breast 'saltimbocca' spinach & double Gloucester soufflé	18.00
Flat iron steak, wedges, devilled mushrooms, tomatoes and bone marrow toast	23.00
Steak sauce add £2.00 peppercorn, chimichurri, red wine	

Sides

creamed mash, truffle wedges, fries, couscous, sprouts tops & chestnuts, tomato & basil salad, wilted spinach & sesame seeds, sauté potatoes, rocket & parmesan salad, minted peas	3.50
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Desserts

Cranberry baked Alaska	7.00
Treacle tart with rum & raisin ice cream	7.00
Lemon tart, raspberry coulis & clotted cream	7.00
Espresso and baileys crème brulee	7.00
Marmalade bread and butter pudding with anglaise	6.75
Chocolate and pear tart with creme fraiche	7.00
Pear & ginger tarte tatin, vanilla ice cream	7.50
Selection of 3 cheeses, comte, beauvaine, coulommiers, quince, grapes, celery, water biscuits	9.00

Bar menu

Cold cut roasted ham in Guinness and honey, eggs and chips, seed mustard sauce	11.00
Cottage pie with minted peas	12.00
Salt 'n' pepper calamari and chips in a basket with aioli	13.00
Smoked bacon Mac 'n' Cheese	10.00
Pork and leek sausages with sage onion gravy and mash	12.00
Black pudding sausage roll	4.00

Wraps, baps and Boards

Halloumi burger, devilled mushroom, guacamole & sweet potato fries	11.00
Ground 6oz beef burger, blue cheese, pancetta, pickles and fries	11.00
Quesadillas, beef, chilli and black bean ragout, sour cream, tom relish, guacamole	7.00/12.00

Kids menu

Sausage, chips and peas	8.00
Toad in the hole with peas and gravy	7.00
Fish finger goujons with chips and mushy peas	8.00
Ham, fried egg and chips	8.00
Macaroni Cheese	7.00
Cheeseburger with fries	9.00
Ice cream (one scoop)	2.00

Selections of teas and tisanes	2.75
Espresso/macchiato	3.00
Americano, cappuccino, latte, mocha, double espresso	2.75

The Lamb Newsletter and Event



Please ask to find out about our upcoming events
to book a table please call 01993708792 or email info@lambpub.co.uk

a discretionary 12.5% service charge will be added for tables of 8 and more
please speak to a member of staff for all dietary requirements and food allergies