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NIBBLES

SPICED NUTS £3.75

MARCONA ALMONDS £3.75

PORK SCRATCHING'S £3.75

OLIVES £4.5

WOOD FIRED PADRON PEPPERS £9

STARTERS

CRISPY AROMATIC PORK BELLY (GF) £9.5

With a miso mayonnaise, garlic & Furikake seasoning

SALTED COD FISHCAKE £11

With a charred red pepper pureé, fennel & star anise jam

PAN ROASTED ORKNEY SCALLOP (GF) £13

With a cauliflower pureé, caper & nibbed almond butter

PEAR & RADICCHIO SALAD (GF/VG/V) £13

With aged Montgomery cheddar, hazelnuts and a roasted hazelnut dressing

CHARCUTERIE BOARDS (GF OPTION) £14/19

For 2/4 people, served with antipasti and sourdough baguette

SIDES

CHIMICHURRI OR PEPPERCORN SAUCE £3

FIRED TENDERSTEM BROCCOLI £4.5

JULIENNE FRIES £4.9

CREAMED POTATO GRATIN £5.5

CLASSICS

THE 'LAMB INN' BEEF BURGER £19.5

Aged beef patty, heritage tomato slice, crisp shredded gem lettuce, house burger sauce & aged cheddar slice, served with Julienne fries

BATTERED HAKE £19.5 (GF)

Served on a bed of homemade Tartare sauce, hand cut chips & fresh peas

MAINS

SPICED RED LENTIL CURRY (GF/V) £21

Wood fired Paneer, crispy onions, julienne of chilli & spring onion

PORK TOMAHAWK (400G) (GF) £27

Fried Quail egg, winter slaw & julienne fries

PAN ROASTED WHOLE PLAICE (GF) £27

Served with wood fired Tenderstem

DUCK BREAST £30

On a bed of warmed pearl barley, local chard, blood orange segments, walnut pesto & roasted duck sauce

WOOD FIRED RIB EYE (350G) (GF) £32

With a choice of Chimichurri or Peppercorn sauce. Served with Julienne fries

DESSERTS

AFFOGATO £6 (GF)

STICKY TOFFEE PUDDING, MISO CARAMEL SAUCE (GF) £9

BANOFFEE "PIE" £11

Layered with caramelised banana & mascarpone cream, salted chocolate caramel. Served on a salted oat biscuit

TUNWORTH ON TOASTED BRIOCHE £11

Served with a spiced apricot chutney