



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
- 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

SIDES

- FIRED TENDERSTEM BROCCOLI £4.5**
- JULIENNE FRIES £4.9**
- THREE CHEESE CAULIFLOWER £14.5 (GF)**
Organic mature Cheddar, Gruyere & Comte

MAINS

- THE 'LAMB' INN BURGER £19.5 (GF)**
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
- SPICED RED LENTIL CURRY (GF/V) £21**
Wood fired Paneer, crispy onions, julienne of chilli & spring onion

SUNDAY ROASTS

- BEEF SIRLOIN £26 (£12 KIDS) (GF)**
28 day dry aged and finished in the woodfired oven
- PORK BELLY £24 (£12 KIDS) (GF)**
- CHICKEN SUPREME £22 (£12 KIDS) (GF)**
- MONK FISH TAIL £22**
- ALL ROASTS ARE SERVED WITH SAUTÉED CARROTS & PARSNIPS, SEASONAL GREENS, ROSEMARY ROAST POTATOES, PORK & HERB STUFFING BALL, YORKSHIRE PUDDING & OUR INFAMOUS GRAVY!*

DESSERTS

- AFFOGATO £6 (GF)**
- STICKY TOFFEE PUDDING, MISO CARAMEL SAUCE (GF) £9**
- TUNWORTH ON TOASTED BRIOCHE £11**
Served with a spiced apricot chutney homemade biscuits & preserves

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