



NIBBLES

- SPICED NUTS £3.75**
- MARCONA ALMONDS £3.75**
- PORK SCRATCHINGS £3.75**
- OLIVES £4.5**
- BOQUERONES £7**
- WOOD FIRED PADRON PEPPERS £9**

STARTERS

- COD CROQUETTES (GF) £9.5**
With a roasted garlic & smoked paprika mayonnaise
- FENNEL & ORANGE SALAD (VG) £13/19**
With Orange segments, Orange dressing, Fennel seeds & Sumac
- SALSICCIA BRESCIANA (GF) £14**
Wood fired aromatic Italian sausage with a pork glaze, Jerusalem artichoke puree & wilted leaves
- CHARCUTERIE BOARDS (GF OPTION) £17/23**
For 2/4 people, served with antipasti and sourdough baguette

SIDES

- CHIMICHURRI OR PEPPERCORN SAUCE £3**
- JULIENNE FRIES £4.9**
- HOUSE SIDE SALAD £5.5**
- I.O.W HERITAGE TOMATO SALAD £6**

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

- WILD GARLIC ORZO (V) £23**
Wild garlic pesto, Burrata, tomato essence, roasted pine nuts & house garden herbs
- WESTER ROSS SALMON (GF) £27**
Pan fried salmon, served with Samphire, Jersey Royals, finished with chive & caviar Beurre blanc
- WOOD FIRED LAMB RUMP (GF) £29**
Wye Valley asparagus, wild garlic mayonnaise, Rosti & crispy shallots
- WHOLE PLAICE £29**
Roasted Tomato & Caper butter, served with Seasonal greens
- WOOD FIRED RIB EYE (350G) (GF) £32**
With a choice of Chimichurri or Peppercorn sauce. Served with Julienne fries

DESSERTS

- AFFOGATO (GF) £6**
Madagascan Vanilla Ice Cream served with an Espresso shot
Add PX Whisky/Sherry Liquor £3.5
- STICKY TOFFEE PUDDING, MISO CARAMEL SAUCE (GF) £9**
- TIRAMISU £11**

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Gluten Free breads are available for dishes with accompaniments.

A discretionary service charge of 12.5% will be added to the bill.

Please ask a member of staff for more information on allergens and GF options