

# THE LAMB INN



AXBRIDGE

## Pub Snacks & Nibbles

Sage and onion sausage roll, piccalilli	4.25	King prawn scampi, tartare sauce	5.95
Cheddar, Parmesan and Marmite cheese straws (v)	3.95	Deville whitebait, Marie Rose sauce	4.25

**Pub Snacks Board - share all four 16.95**

## Starters

Salt and pepper calamari, soy and chilli sauce, lime (gf)	6.50
Potted chicken, ham and herb terrine, sticky onion marmalade, grilled sourdough toast (gfo)	7.25
Beetroot, apple, walnut salad, soya yoghurt and herby dressing (ve, gf)	5.95
Chef's soup of the day, crusty bread, Netherend Farm butter (gfo)	5.50

**To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) 16.50**

## Flatbread Pizza (T)

Our sourdough pizzas are topped with passata sauce, mozzarella and Cheddar	
British cured meats; air-dried ham, prosciutto, salami, rocket	10.95
Buffalo mozzarella, basil pesto, sunblushed tomato (v)	9.50
Summer courgettes, goat's cheese, peas, red onion, mint, lemon (v)	9.95
Ham hock, red onion, chilli, roasted pineapple	10.95
Castlemead Farm chicken, flat mushroom, thyme, Parmesan	10.95

## Mains

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce (T)	12.95
The Axbridge burger, smoked Cheddar, American cheese, brioche bun, Dijon mayo, BBQ relish, pickles, chips (gfo) (T)	11.95
Add smoked streaky bacon	1.00
<i>Try pairing this with our ultra-crisp, triple-filtered lager; Butcombe Underfall</i>	
Slow-cooked beef shin and Butcombe Original ale pie, your choice of mash or chips, gravy	12.50
Fisherman's Pie; selection of Brixham fish and king prawn in white wine cream sauce, Cheddar mash, greens (gf)	13.95
Lentil, cauliflower and spinach curry, coriander chutney, soya yoghurt, crispy chickpeas, poppadom (ve, gf) (T)	10.50
Add Castlemead Farm chicken	2.00
Spinach and ricotta ravioli, summer courgettes, peas, lemon, mint, Parmesan (v) (T)	11.95
Somerset gammon steak, chips, Clarence Court free-range eggs, roasted pineapple, rocket salad (gf)	11.95
28-day dry-aged 8oz rump steak (served medium-rare), garlic butter, chips, vine tomato, flat mushroom, rocket (gf)	16.95

**Please take a look at our boards for daily market specials!**

## Sides

Pub chips (ve, gf) (T)	3.25	Seasonal greens, garlic butter (v, gf)	3.00
Three cheese mac n cheese, Parmesan crumb (v)	4.00	Butcombe beer-battered onion rings	3.00
Rocket and Parmesan salad (v, gf)	3.00	Isle of Wight tomatoes, red onion, basil pesto (v, gf)	3.50

**(T) These dishes are available to take away and enjoy at home.**

## Allergen Info

**(v)** Veggie friendly **(ve)** Vegan friendly **(gf)** Gluten friendly **(gfo)** Gluten friendly option on request.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.**

**We cannot guarantee the total absence of allergens in our dishes.**



Recycled (FSC) paper & designed for single use only.

## Puddings

Triple chocolate brownie, honeycomb, espresso ice cream (v, gf)	5.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.50
Cheddar Valley strawberries, NY cheesecake, strawberry sorbet (v)	5.50
Apple and plum crumble, vanilla ice cream (v, gf)	5.50 / 7.95
<b>Nearly full? Affogato; vanilla ice cream, espresso toffee sauce (v, gf)</b>	<b>3.50</b>
<i>(50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	



THE BURNT CHEF  
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Sparkling Wine

### Vitelli Prosecco NV

Veneto, Italy - citrus, elderflower and apple Bottle 23.00 | 200ml 7.00

### Veuve Clicquot Yellow Label Brut NV

Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish Bottle 59.00

## Rosé Wine

### Conto Vecchio Pinot Grigio Blush, Pavia

Campania, Italy - fruity and floral Bottle 18.00 | 250ml 6.75 | 175ml 4.90

### The Bulletin Zinfandel Rose

California, USA - raspberry and watermelon Bottle 20.00 | 250ml 7.50 | 175ml 5.45

### Domaine de Pastoure Côtes de Provence

Provence, France - perfectly pale rosé with floral aromas Bottle 22.00

## White Wine

### The Paddock Chardonnay

South Eastern Australia - juicy peach and tropical fruit Bottle 18.00 | 250ml 6.75 | 175ml 4.90

### San Abello Sauvignon Blanc

Central Valley, Chile - gooseberries and lime Bottle 20.00 | 250ml 7.50 | 175ml 5.45

### La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Campania, Italy - crisp, fruity and floral Bottle 20.00 | 250ml 7.50 | 175ml 5.45

### Mas Puech Picpoul de Pinet Coteaux du Languedoc

Languedoc-Roussillon, France - zesty and crisp Bottle 21.00

## Our favourite

### Tokomaru Bay Sauvignon Blanc

Marlborough, New Zealand - tropical fruit and gooseberries Bottle 24.00 | 250ml 9.00 | 175ml 6.50

## Red Wine

### The Paddock Shiraz

Murray Darling, Australia - red berries and peppery spice Bottle 18.00 | 250ml 6.75 | 175ml 4.90

### San Abello Merlot

Central Valley, Chile - smooth with plum and coffee notes Bottle 20.00 | 250ml 7.50 | 175ml 5.45

### Monte Clavijo Rioja Tempranillo Tinto Joven

Rioja, Spain - juicy summer fruits, red cherry Bottle 21.00 | 250ml 7.85 | 175ml 5.70

### Valdivieso Pinot Noir

Aconcagua Valley, Chile - cherries and raspberries Bottle 22.00

## Our favourite

### Oscuro Mendoza Malbec

Mendoza, Argentina - juicy plum and blackberry Bottle 23.00 | 250ml 8.60 | 175ml 6.25