

THE LAMB INN



AXBRIDGE

Pub Snacks & Nibbles

Ox cheek nuggets, horseradish crème fraiche	6.95	Pigs in blankets, mulled wine cranberry sauce	5.50
Westcombe Cheddar and Butcombe ale rarebit (v)	4.50	Salt and pepper calamari, green herb aioli, lemon	6.50

Pub Snacks Board - share all four 18.95

Starters

Bromham beetroot tarte tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)	6.95
Cotswold Gin and beetroot-cured Chalk Stream trout, fennel salad, baby beets, horseradish remoulade	6.95
Jerusalem artichoke soup, artichoke crisps, herb oil, grilled sourdough, Netherend Farm butter (v)	5.95
Potted Creedy Carver duck rillettes, roasted spiced plum chutney, pickled shallots, duck skin crackling	7.95

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.50
Add pigs in blankets	3.95

Flatbread Pizza

Our pizzas are topped with passata sauce, mozzarella and Cheddar	
Dorset charcuterie; air-dried pork loin, coppa, smoked mutton, air-dried beef, rocket	10.95
Buffalo mozzarella, basil pesto, sun-blushed tomato (v)	9.50
Roast winter squashes, pigs in blankets, crispy sage, spinach	10.50
Flat mushroom, red onion, rosemary, Parmesan, truffle (v)	10.50

The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots and parsnips, our mozzarella, Cheddar and Parmesan cauliflower cheese, and red wine gravy.

Topside of beef (served medium-rare), horseradish sauce	13.95
Loin of pork, apple sauce	12.95
Best of both – beef topside and pork loin...with all the trimmings!	15.75
Veggie roast of the week, vegan roasties, red wine gravy (ve)	11.95

Mains

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce (T)	12.95
The Axbridge burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, chips (T)	11.95
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Brixham fish stew, king prawns, tomatoes, white wine, garlic, saffron potatoes, aioli	13.50
Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, toasted pine nuts (ve)	12.95

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

Sides

Pub chips (ve) (T)	3.75	Creamed sprouts and smoked bacon	3.50
Three cheese cauliflower cheese (v)	3.95	Butcombe beer-battered onion rings	3.50
Bowl of pigs in blankets	3.95	Roast squashes, seeds, crispy sage (ve)	3.95

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

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

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)	5.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.50
Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)	5.95
Apple and blackberry crumble, vanilla ice cream (v)	for one 5.50 / for two to share 7.95
Westcombe red Cheddar, apple and cider chutney, pickled walnuts, fennel, celery and rocket salad, crackers	5.95
Nearly full? Festive affogato; Baileys ice cream, espresso, Butcombe ale Christmas pudding truffles	3.95
<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

Bottle 23.00 | 200ml 7.00

Veneto, Italy - citrus, elderflower and apple

Veuve Clicquot Yellow Label Brut NV

Bottle 59.00

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

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Pavia

Bottle 18.00 | 250ml 6.75 | 175ml 4.90

Campania, Italy - fruity and floral

The Bulletin Zinfandel Rose

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

California, USA - raspberry and watermelon

Domaine de Pastoure Côtes de Provence

Bottle 22.00

Provence, France - perfectly pale rosé with floral aromas

White Wine

The Paddock Chardonnay

Bottle 18.00 | 250ml 6.75 | 175ml 4.90

South Eastern Australia - juicy peach and tropical fruit

San Abello Sauvignon Blanc

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

Central Valley, Chile - gooseberries and lime

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

Campania, Italy - crisp, fruity and floral

Mas Puech Picpoul de Pinet Coteaux du Languedoc

Bottle 21.00

Languedoc-Roussillon, France - zesty and crisp

Our favourite

Tokomaru Bay Sauvignon Blanc

Bottle 24.00 | 250ml 9.00 | 175ml 6.50

Marlborough, New Zealand - tropical fruit and gooseberries

Red Wine

The Paddock Shiraz

Bottle 18.00 | 250ml 6.75 | 175ml 4.90

Murray Darling, Australia - red berries and peppery spice

San Abello Merlot

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

Central Valley, Chile - smooth with plum and coffee notes

Monte Clavijo Rioja Tempranillo Tinto Joven

Bottle 21.00 | 250ml 7.85 | 175ml 5.70

Rioja, Spain - juicy summer fruits, red cherry

Valdivieso Pinot Noir

Bottle 22.00

Aconcagua Valley, Chile - cherries and raspberries

Our favourite

Oscuro Mendoza Malbec

Bottle 23.00 | 250ml 8.60 | 175ml 6.25

Mendoza, Argentina - juicy plum and blackberry