

THE LAMB INN



AXBRIDGE

Sunday Menu

Snacks

Corned beef pasties, Branston pickle	5.50	Butcombe Bohemia BBQ sticky chicken wings	6.50
Butcombe Gold and Westcombe Cheddar rarebit (v)	4.95	Salt and pepper calamari, soy and chilli sauce	6.95/11.50

Pub Snacks Board - share all four 21.95

Starters

Potted chicken rillette, smoked bacon, grilled sourdough, cucumber chutney	6.95
Westcombe Cheddar, onion and leek quiche, Branston pickle, salad leaves (v)	6.75
Severn & Wye beetroot-cured smoked salmon, horseradish and dill crème fraiche, pickled fennel	7.25
Beetroot, apple, candied and pickled walnut salad, soya yoghurt and herby dressing (ve)	5.95

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) 18.95

The Great British Sunday Roast

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

Stokes Marsh Farm topside of beef (served medium-rare), horseradish sauce	13.95
Cameron Naughton loin of pork, apple sauce	13.50
Best of both – beef topside and pork loin...with all the trimmings!	18.95
Butternut squash and lentil filo Wellington (v, ve)	11.95

Mains

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	13.75
Chalk stream Farm trout fishcake, Café de Paris butter sauce, spinach, poached Clarence Court egg	13.50
Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	11.95
The Axbridge burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries (T)	12.95
Buttermilk fried chicken burger, spicy mayo, BBQ relish, brioche bun, slaw, skin-on fries (T)	12.25
Add smoked streaky bacon	1.50

Try pairing these with our newest brew; Butcombe Stateside Session IPA

Sides

Pub chips or skin-on fries (v) (T)	3.50	Grilled corn on the cob, chilli butter (v) (T)	3.95
Three cheese mac n cheese, Parmesan crumb (v) (T)	3.95	Butcombe beer-battered onion rings (T)	3.50
Bacon and avocado chopped salad, blue cheese dressing (T)	4.50	Seasonal greens, garlic butter (v)	3.50

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

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

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 & Cheese

Cheddar Valley strawberries, vegan cheesecake, strawberry sorbet (ve)	6.50
Triple chocolate brownie, chocolate sauce, mint choc chip ice cream (v)	5.75
Sticky date and toffee pudding sundae, toffee sauce, rum and raisin ice cream (v)	5.75
Apple and Yorkshire rhubarb crumble, vanilla ice cream (v)	for one 5.50 / for two to share 7.95
The Axbridge cheeseboard, apple and cider chutney, pickled walnuts, little salad, crackers (v)	9.95

Nearly full?

Classic affogato; vanilla ice cream, espresso, little biscuit	4.50
Food for thought (<i>50p from every sale of this dish will be donated to The Burnt Chef Project</i>)	
Summer affogato; Granny Gothard's strawberry sorbet, iced limoncello	4.95
Little warm Nutella doughnuts	4.25
Sharing pudding board; our classic and summer affogatos and Nutella doughnuts	12.50



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.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

1. Arthur David - Chew Magna
2. Butcombe Brewery Co - Wrington
3. Clarence Court Eggs - Lacock
4. Kingfisher - Brixham
5. Granny Gothards - Willand
6. Chalk Stream Farm - Romsey
7. Hobbs House Bakery - Chipping Sodbury
8. Severn & Wye Smokery - Westbury-on-Severn
9. Rubies in the Rubble Ketchup - London
10. Walter Rose - Devizes
11. Creedy Carver Farm - Crediton
12. Mr Filberts - Glastonbury

