

THE LAMB INN



AXBRIDGE

Pub Snacks & Nibbles

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

Sandwiches

Brixham fish finger - panko breaded catch of the day, tartare sauce, gem lettuce, tomato	7.95
Three cheese toastie - Westcombe Cheddar, Parmesan, mozzarella, spring onions, confit onions, mustard	7.50
Caesar - Chicken Milanese, streaky bacon, Parmesan, garlic mayonnaise, gem lettuce	9.95
Allotment - marinated courgettes, avocado, rainbow slaw, pickled shallots, toasted seeds, chilli jam (ve)	6.95

Mains

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	13.75
Wiltshire 10oz gammon steak, pub chips, pineapple, Clarence Court eggs, piccalilli (T)	13.25
Spinach and ricotta ravioli, wild mushroom, white wine and cream sauce, Parmesan (v)	12.95
The Axbridge burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries (T)	12.95
Add smoked streaky bacon	1.50
<i>Try pairing these with our newest brew; Butcombe Stateside Session IPA</i>	
Roast beetroot and apple salad, candied and pickled walnut, mixed leaves, soya yoghurt and herby dressing	8.95

Sides

Pub chips or skin-on fries (v) (T)	3.50
Bacon and avocado chopped salad, blue cheese dressing (T)	4.50
Butcombe beer-battered onion rings (T)	3.50
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

Nearly full?

Classic affogato; vanilla ice cream, espresso, little biscuit	4.50
Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)	
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 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...

