

# THE LAMB INN

## Supper

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### Aperitifs

Hugo's Royal Spritz / Negroni / Spiced Berry Kir Royale

### Snacks and Sharing

Battered sausage, curry sauce	3.95
Evesham beetroot hummus, walnuts, feta, grilled flatbread (ve)	6.50
Fried whitebait and calamari, pickled samphire, aioli	6.95
Stornoway black pudding Scotch egg, apple and tamarind ketchup	7.95
Baked camembert, rosemary, garlic-battered dipping bread, pickles, sticky onion marmalade (v)	18.50

### Starters and Lighter Dishes

Cornish pork rillettes, beer pickles, strong mustard, buttered toast	8.95
Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)	8.50
Jerusalem artichoke and caramelised onion tart, soused pear, truffle vinaigrette (ve)	8.95
Severn & Wye smoked haddock rarebit, pickled samphire, fennel and dill salad	7.50

### Burgers

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	17.95
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	17.95
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	17.95

### Mains

Cornbury Estate venison bourguignon, smoked celeriac mash, honey-glazed carrot, parsley and shallot crumb	18.25
Brixham fishcakes, cider-braised leeks, poached St Ewe egg, Café de Paris butter sauce	15.50
Wiltshire cured gammon steak and chips, fried St Ewe rich-yolk eggs, grilled pineapple, piccalilli	18.75
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	17.50
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	17.95
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	25.95
Castlemead Farm chicken leg confit, heritage squash and butterbean cassoulet, pine nut and sage crumb	15.95
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)	15.95
Add grilled chicken thigh	3.50

### Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Baby gem salad, buttermilk ranch (v)	4.75
Butcombe beer-battered onion rings (v)	4.75	Truffle fries, English Pecorino, aioli, chives (v)	5.50
Seasonal green vegetables, garlic butter (v)	4.95	Garlic buttered ciabatta / with cheese (v)	4.75/6.75

## Puddings and Cheese

Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	<b>8.25</b>
Little Biscoff-filled doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	<b>7.50</b>
Valrhona chocolate and illy espresso brownie, Baileys ice cream, cherry sauce, maple granola (v)	<b>7.95</b>
Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	<b>7.75</b>
West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	<b>12.75</b>

## Nearly Full?

The 'After Eight' Ice Cream (v)	<b>5.95</b>
Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	<b>3.95</b>
Two scoops of Granny Gothards ice creams and/or sorbets (v)	<b>6.25</b>
Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	<b>5.95</b>

**Food For thought:** £1 from every sale of this dish will be donated to 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.

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## Coffee & Tea

We have a full range of hot drinks - please ask to see the full listing

*Dairy-free milks available*

## After Drinks

*Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourite cocktails...*

Espresso Martini  
Irish Coffee  
Cotswolds Spiced Hot Toddy

*We have a range of dessert wines available - please ask for details*

## Our Food Ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

## Plant Based

Working with Symplicity Foods we've created a range of amazing plant-based dishes.

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

**[butcombe.com/suppliers-producers](https://butcombe.com/suppliers-producers)**



**Team Rewards** - 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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

**Scan the QR code for allergen and calorie information.**

