

THE  
LAMB INN

# MOTHERING SUNDAY

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## Aperitifs

Mimosa / Bloody Mary / Spiced Berry Kir Royale

## Snacks and Sharing

Battered sausage, curry sauce **4.00**

Evesham beetroot hummus, walnuts, feta, grilled flatbread (ve) **6.75**

Fried whitebait and calamari, pickled samphire, aioli **7.25**

Stornoway black pudding Scotch egg, apple and tamarind ketchup **7.95**

Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v) **19.00**

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## Two Course 36.95 / Three Course 46.50

### Starters

Cornish pork rillettes, beer pickles, strong mustard, buttered toast

Jerusalem artichoke and caramelised onion tart, soused pear, truffle vinaigrette (ve)

Severn & Wye smoked haddock rarebit, pickled samphire, fennel and dill salad

Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)

### The Great British Roast

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy*

Topside of grass fed beef (served medium-rare), horseradish sauce

Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce

Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce

Trio of roasted meats, with all the trimmings

Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo)

### Mains

Brixham fishcakes, cider-braised leeks, poached St Ewe egg, Café de Paris butter sauce

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries

Butcombe Gold beer-battered fish and thick-cut chips, tartare sauce, minted peas or curry sauce

Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)

*Add grilled chicken thigh*

### Sides

Cauliflower cheese, thyme crumb (v) **5.50**

Thick-cut pub chips or skin-on fries (v) **4.75**

Baby gem salad, buttermilk ranch (v) **4.75**

Roast potatoes, aioli, crispy onions (v) **4.95**

Seasonal green vegetables, garlic butter (v) **4.95**

Truffle fries, English Pecorino, aioli, chives (v) **5.75**

## Puddings and Cheese

Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)  
Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)  
Valrhona chocolate mousse cake, clementine syllabub, almond brittle (v)  
Little Biscoff-filled doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)  
British artisan cheese, caramelised onion chutney, cornichons, crackers (v) **£6 supp**

## Nearly Full?

The 'After Eight' Ice Cream (v) **5.95**

Three little Biscoff filled doughnuts (ve) **4.00**

*Perfect with a coffee!*

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) **6.25**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **5.95**

*Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat*

**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.

## Tea & Coffee

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

Some of our favourites:

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.

## Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

[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 detailed allergy and calorie information.

