

# THE LAMB INN



AXBRIDGE

## MAIN MENU

### While You Wait

Marinated olives, Homewood feta cheese (v, gf)	3.50
Butcombe beer rarebit crumpet (v)	5.00
Devilled whitebait, tartare sauce	4.00
Stornaway black pudding Scotch egg, roasted apple sauce	7.50

### Starters

Steamed Ashton Press Cider mussels, shallots, parsley, toast (gfo)	7.00/11.00
Ham hock & pea terrine, pickled fennel, golden beetroot picillilli, ciabatta toast	7.50
Soup of the day, ciabatta roll, Netherend Farm butter (v, gfo)	6.00
Crispy fried squid, soy & chilli sauce, fresh chilli, coriander & lime (gfo)	8.50/12.50

### The Lamb Pies

All of our pies are prepared in house using locally sourced ingredients and are served with chips, mash or new potatoes and buttered spring greens.

Steak & Butcombe Original pie	13.00
Castlemead Chicken & smoked ham hock	12.50
Brixham Fishermans pie, salmon, cod, haddock & prawns with cheesy mash crust	13.50

### Pub

Steak burger, Westcombe cheddar, smoked bacon, BBQ relish, mustard mayo, chips	12.50
Butcombe beer battered Brixham fish & chips, tartare sauce, crushed minty peas, lemon	13.00
8oz Rump steak, slow roast tomato, mushroom, chips, watercress (gf)	18.00
Butcombe beer mustard & honey roast ham, St. Ewe's egg, chips, pineapple, piccalilli (gf)	12.00
Ox cheek lasagne, studded garlic butter ciabatta, Dorset salad	12.50
Brixham smoked haddock fishcakes, poached St Ewe's egg, buttered baby spinach, glazed hollandaise sauce	12.50
Pumpkin gnocchi, oyster mushroom sage butter, parmesan (veo)	11.50

### Sides

Chunky chips, sea salt (gf)	3.75
Sautéed greens, tarragon, mustard (gf)	3.00
Honey & Thyme Roast squash (v, gf)	3.00
Dorset leaf & herb salad, vinaigrette (gf)	3.50
Butcombe beer battered onion rings	3.50
Parsley new potatoes (gf)	3.50

(v) vegetarian, (ve) vegan, (gf) gluten free, (gfo) gluten free option available  
If you have any dietary related allergies, please ask to speak to the duty manager before ordering  
to enable us to give you the correct information.



## DESSERTS

### Puddings Made with Love

Triple chocolate brownie, popcorn, peanuts, salted caramel ice cream	6.25
Sticky date & toffee pudding, toffee sauce, vanilla ice cream (v)	6.00
Buttermilk panna cotta, rhubarb, oat granola (gf)	6.50
Pear, hazelnut & chocolate drop crumble, custard (v, gf)	6.50
Baked vanilla cheesecake, honey roast figs, honeycomb (v)	6.50

### Nearly full?

Affogato, vanilla ice cream, Clifton Coffee espresso (v, gfo)	4.00
Selection of Granny Gothard's ice creams and sorbets (v, gf)	per scoop 1.50

### The Lamb Cheese Board £8.50

A selection of our best locally produced Cheese.

Bath Soft (Kelston, Bath)

Driftwood ash goats (Glastonbury)

Westcombe Cheddar (Evercreech)

Dorset Blue Vinney (Sturminster Newton)

Beer chutney, 3 seed crackers, apple & celery

### Hot Drinks

Clifton Coffee Roasters, Bristol		Canton Teas, Bristol	
Americano	2.50	English Breakfast	2.25
Latte	2.75	Earl Grey	2.50
Flat White	2.75	Peppermint	2.50
Cappuccino	2.75	Jade Tips Green	2.50
Espresso	Single 1.50   Espresso Double 2.00	Lemongrass & Ginger	2.50
Macchiato	2.50	Wild Rooibos	2.50
Dark Hot Chocolate	3.50	Red Berry & Hibiscus	2.50
Mocha	3.50	Chamomile	2.50

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