

THE LAMB INN



AXBRIDGE

SUNDAY 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 toasts	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 Great British Sunday Roast

All roasts served with roast potatoes, roast carrot and parsnip, winter greens, Yorkshire pudding and gravy.

Ruby Red Devon beef	12.75
Pork loin	12.75
Braised lamb shoulder	12.75
Castlemead chicken breast	12.75
Baked vegetarian nut roast	12.00
The King John buxton roast beef, braised lamb shoulder, pork loin. Served with braised red cabbage and cauliflower cheese.	15.75

Pub

Steak burger, Westcombe cheddar, smoked bacon, BBQ relish, mustard mayo, chips	12.50
Butcombe beer battered Brixham fish & chips, tartare sauce, crushed minted peas, lemon	13.00
Pumpkin gnocchi, oyster mushroom, sage butter, parmesan (v)	11.50

Sides All 3.50

Cauliflower cheese
Braised red cabbage
Pigs in blankets
Sage and onion stuffing
Garlic and rosemary roasted new potatoes

(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 and 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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