

The Lambs' Green Inn Sample Menu

Sharers & grazers

Sticky platter - maple-glazed chicken wings, prawns & chorizo in garlic butter, lamb koftas, feta-stuffed bell peppers and a stone-baked garlic flatbread £15.95

Cheese duo - box-baked camembert topped with cider soaked raisins and deep fried panko crusted brie with apricot chutney, celery and warmed rustic bread (v)
£12.95*

Handmade dough sticks served with garlic butter, pesto and a chipotle chilli mayonnaise (v) £4.95

Stone-baked flatbread topped with garlic butter and cheddar cheese (v) £5.75

Starters

Oven-baked button & portobello mushrooms in a garlic & mature cheddar sauce, served with rustic bread (v) £5.50

Duo of pâté - coarse pork & madeira pâté and duck liver parfait, served with Bramley apple butter, baby gherkins and rustic bread £5.75*

Salt & pepper calamari & tempura prawns on a crispy prawn cracker with chipotle mayonnaise £5.95

Chargrilled lamb koftas served with tzatziki and dressed slaw £5.75

Today's soup with rustic bread £4.50

Prawn & lobster cocktail dressed with lobster mayonnaise, served with rustic bread £5.95*

Black pearl scallops seared with black pudding served on minted pea puree with crispy bacon £7.95

Main courses

Lamb duo - pan-fried lamb rump and a cheddar-topped shepherd's pie, with seasonal vegetables and a red wine jus £14.95*

Fritto misto - crispy cod goujons, calamari and tempura battered mussels, anchovies and prawns, served with triple-cooked chips with a chipotle chilli mayonnaise and tartare sauce £14.95

Steak & mushroom pie - slow-cooked beef in a red wine sauce, topped with puff pastry, served with mash, seasonal vegetables and a jug of gravy £11.50*

Chicken & thyme pie in a creamy chenin blanc sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £10.50*

Seared fillet of sea bass with crushed baby potatoes, asparagus and a lobster & samphire sauce £16.95*

Seafood risotto - Black Pearl scallops, lobster & prawn risotto with roasted cherry tomatoes and a basil dressing £14.95*

Hunter's chicken - chargrilled chicken breast, topped with smoked cheddar and streaky bacon, with roasted*

portobello mushrooms in a smoky tomato sauce, served with triple-cooked chips and a barbecue sauce £11.75

Fish & chips - beer-battered, cod with triple-cooked chips, mushy peas and a tartare sauce £11.95*

Salmon & spring onion fishcake in a kale crumb with broccoli, roasted vegetables and a basil dressing - £7.95 small | £10.95 large*

Roasted butternut squash & portobello mushroom tart with caramelised red onions and Blacksticks Blue cheese sauce, served with a dressed side salad (v) £10.50

Yorkshire ham and free-range egg served with triple-cooked chips - £7.95 small, £10.95 large

British venison steak with a spinach stuffed portobello mushroom, asparagus, dauphinoise potato and a red wine jus £17.95*

Fillet rossini - 7oz fillet steak, served on a duck liver parfait topped crouton, with asparagus, dauphinoise potato and a red wine jus £22.95*

Steaks

Our steaks are aged for a minimum of 28 days for superb flavour and tenderness & come served with triple cooked chips, homemade onion rings & a thyme roasted tomato.

8oz Sirloin £14.95, 10oz ribeye £19.50

Add: Garlic prawns £3, oven-baked garlic & cheese mushrooms (v) £2.50, extra homemade onion rings (v) £2.50

Add: Béarnaise, beef dripping sauce, Blacksticks Blue cheese or brandy peppercorn sauce* £1.50*

Don't forget we also have fillet rossini in our mains section

Burgers

All served with triple-cooked chips.

Aberdeen angus burger served in a brioche bun, topped with smoked cheddar, served with bacon chutney and homemade onion rings £12.50

Wagyu burger - premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun, with a spicy tomato salsa, homemade onion rings and mixed leaf & horseradish salad £13.50
Add: Bacon chutney £1, smoked cheddar £1, sweet cured streaky bacon £1

Spiced chickpea, aubergine & spinach burger served in a rustic roll, dressed with a spiced red pepper sauce, served with a pesto and tomato dip (v) £10.50

Stone-baked pizzas & salads

All our pizzas are made with hand stretched dough, stone-baked to order and are served with triple-cooked chips.

Spicy diablo - pepperoni, chorizo, Guindilla chilli peppers, mozzarella and a chipotle chilli jam £11.95

Meat feast - chicken, pork & fennel sausage, crispy bacon, mozzarella and a red onion chutney £11.95

Roasted vegetable & pesto - red pepper, butternut

squash, red onion, spinach and mozzarella (v) £10.95

Caesar salad - dressed cos lettuce with bacon lardons, anchovies and Gran Moravia cheese, served with stone-baked garlic flatbread £8.50

Add: Chargrilled chicken breast £3, salmon fillet £3, chargrilled halloumi £3

Wholefood salad - broad bean houmous, honey-roasted carrots, feta cheese, avocado and pomegranate (v) - £7.95 small, £9.95 large

Add: Chargrilled chicken breast £3, salmon fillet £3, chargrilled halloumi (v) £3

Sandwiches

All our sandwiches are served on a rustic roll with skin on fries or triple-cooked chips. Available until 5pm. Monday - Saturday.

Cod fish finger - beer-battered cod goujons and tartare sauce £6.50*

Chicken BLT - chargrilled chicken breast, sweet cured streaky bacon, gem lettuce and tomato £6.75

Ham and cheddar melt served warm from our stone-baked oven £6.75

Chargrilled rump steak with horseradish mayonnaise and fried onions - 4oz £7.50, 8oz £9.50

Spicy vegetable wrap - tomato, aubergine, spinach and kidney beans, served in a tortilla wrap with Asian slaw (v) £6.95

Add: Upgrade to sweet potato fries for £50p

Sides

Triple-cooked chips (v) £2.50

Sweet potato fries (v) £3

Baby potatoes (v) £2.50

Seasonal vegetables (v) £2.50

Dressed side salad (v) £2.50

Homemade onion rings (v) £2.50

Garlic & cheese mushrooms (v) £2.50

*Tenderstem broccoli with Blacksticks Blue cheese sauce
(v) £3*

Puddings

Classic vanilla crème brûlée (v) £5.50

Crumble of the day (v) £5.95

Toffee & nut trio† £6.95*

Chocolate ganache tart (v) £5.50

Belgian chocolate brownie (v) £5.25*

Melba mallow mess (v) £5.95

Pudding tasting platter† (v) £8.95*

Coconut milk sorbet (v) £5.50

Bramley apple pie (v) £5.25

Raspberry milkshake cheesecake (v) £5.75

Sticky toffee & apple pudding £5.25*

British cheese board† (v) £7.95*

Hot drink and a mini pudding £4.95

Choose one of our hot drinks with one of these mini puddings.

Add a liqueur to your hot drink for an extra £1.35

Bourbon pecan pie† (v), Melba mallow mess (v),
Bramley apple pie (v), crème caramel panna cotta,
Belgian chocolate brownie* (v)*

** Contains alcohol. † Contains tree nuts and/or peanuts*