

Lambs Sample Menu

Starters

Bowl of marinated manzanilla olives £2.95

Roasted white onion soup with gruyere crouton £5.50

*Pan-fried halloumi with tomato, red onion & capers
£7.25*

Crispy sweet chilli duck salad £7.50

*Our home-cured & Applewood smoked salmon with
celeriac remoulade £8.75*

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*Crayfish cocktail with avocado, little gem lettuce & pink
grapefruit £7.75*

*Carpaccio of beef with rocket, parmigiano reggiano and
aged balsamic £9.75*

Fresh king prawns 'Pil-pil' with crusty bread £8.95

Main courses

Herb crusted rack of Cotswold lamb with dauphinoise potato and mustard green beans £20.95

Free-range pork belly with braised pigs cheeks, celeriac & potato puree & tenderstem broccoli £16.50

Breast of Gressingham duck 'Bigarade' with savoy cabbage & bacon and croquette potatoes £18.95

Pan-fried calves liver with creamed potato, wilted spinach, pancetta & crisp shallots £18.95

Neck fillet of lamb navarin with potato puree, baby onions & chantannay carrots £16.95

Grilled radicchio & Jerusalem artichoke risotto with truffle oil & hazelnuts £13.25

Hereford 28 day dry-aged 6oz rump cap with mushroom, tomato, frites and watercress £16.25

*Aberdeen angus 28 day dry-aged 8oz ribeye steak with mushroom, tomato, hand cut chips and watercress
£23.50*

Hereford 6oz flat iron steak with mushroom, tomato, frites and watercress £14.50 (served medium rare or rare only)

Side orders £3.50

Onion rings, seasonal vegetables, house salad, dauphinoise, frites, hand cut chips

Desserts

Chocolate chip brioche & butter pudding £6.50

Passion-fruit panna cotta £6.25

Sticky toffee pudding with vanilla ice-cream £6.25

Marbled chocolate mousse cake £6.50

Iced caramelised hazelnut parfait £6.25

Cheese & biscuits £8.95

Crème brûlée £6.25