

The Lamb Chiswick Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

Lemon & thyme infused olives £3.25 (ve)

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Chicken wings in yakiniku BBQ glaze and Asian-style slaw £5.50

Mushrooms and dolcelatte on toasted sourdough £5.75 (v)

Poached egg with chargrilled asparagus and hollandaise sauce on toasted sourdough £5.75 (v)

Smoked salmon, sourdough, crème fraîche and capers £7.75

Fried squid with a sweet chilli glaze £6.25

To share - rosemary & garlic baked camembert baked in sourdough with celery £13 (v)

Salads & light mains

Avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing £9.75 (ve)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10.25

Baby kale salad, heirloom tomatoes, avocado and mozzarella, drizzled with sunflower seed & herb dressing £9.25 (v)

Caesar salad with gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £8.25

Main courses

Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce £12.95 (a)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £12.95

Sausage & mash - Cherry Orchard Farm pork sausages on spring onion mash with crispy onions and a red wine jus £13

Handmade chicken Kiev, creamy mash and cavolo nero £11

Salmon & crab fishcakes served with an Asian slaw, baby

kale & watercress salad and hollandaise sauce £11.50

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15.50

*Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing £11.50
(ve)*

Sides

Sweet potato fries £3.75

Side salad £3.50

Fries £3.25

Dauphinoise £3.25

Seasonal vegetables £3.50

Desserts

British cheese board including Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St. Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney £8 (v)

Sticky toffee pudding and vanilla ice cream £6 (v, n)

Warm chocolate brownie served with hazelnut ice cream £6 (v, n)

To share - an almond choux pastry ring filled with

*chocolate cream, served with hot chocolate sauce and
hazelnut ice cream £12 (n)*

*Rhubarb & ricotta cheesecake with strawberry compote
£6*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*