



SOURDOUGH BREAD and smoked butter (v) £2.50

MIXED PICKLES (v) £2.50

MARINATED OLIVES (v) 2.50

BABA GANOUSH and flatbread (v) £4

SEARED SWEET POTATO, honey butter, nigella seed labneh (v) £6

GRILLED CAULIFLOWER, tahini, pomegranate and almond (v) £7

½ LEMON AND ROSEMARY CHICKEN with greens and salad £9.50

HARISSA LAMB with greens and salad £10

CHARRED HISPI CABBAGE with harissa and dry roasted peanuts (v) £7

WILD BOAR SAUSAGES *on the side* £5

HALLOUMI and charred cob salsa (v) £5

TRIPLE COOKED CHIPS, harissa aioli (v) £3

BEEF BURGER, mustard mayo, grilled onion chutney and *Quickes* cheddar cheese, served on a brioche bun with triple cooked chips £14

VEGGIE BURGER, lovage mayo, grilled onions & cheddar cheese, served on a brioche bun with triple cooked chips £11

Lamb Inn SEASONAL FEASTS - *platters for sharing*

SEASONAL MEAT FEAST

Burnt aubergine baba ganoush
Fire roasted red pepper matbucha

Lemon and rosemary chicken,
Wild Boar sausage,
Harissa lamb

Grilled greens,
Salad in house vinaigrette,
Flatbreads, sourdough and smoked butter
Mixed pickles
for 2 -£32

SEASONAL VEGGIE FEAST

Burnt aubergine baba ganoush
Fire roasted red pepper matbucha

Seared sweet potato, honey butter,
nigella seed labneh
Grilled cauliflower, tahini, pomegranate and
almond
Charred hispi cabbage with harissa and
dry roasted peanuts

Grilled greens
Salad in house vinaigrette,
Flatbreads, sourdough and smoked butter
Mixed pickles
for 2 -£30

Vegan choices: We have a relatively small kitchen but if we can produce you a suitable version or alternative dish that suits you we will whenever possible – please just ask.

Allergen information: all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request.

Any tips you're kind enough to give are kept by our staff



SWEET ENDINGS

Eton Mess £6

Pistachio Bakewell slice (GF) £6

West Country Cheese Board

Quickes oak smoked goats cheese, Cornish Kern and Cricket St Thomas Somerset Brie and biscuits £9

Selection of ice cream or sorbet £1.75 /scoop

Dessert wine 50ml £2

Glass of Port 50ml £2

Wine by the Glass

Red Wine		175ml	250ml
Malbec Classic	Altivo <i>Argentina</i>	5.15	7.25
Shiraz	Whistling Duck <i>Australia</i>	5.05	7.15
Merlot	Cornellana Estate <i>Chile</i>	4.80	6.90
Pinot Noir	Paparuda <i>Romania</i>	4.80	6.90
Rose Wine			
Sweet Rosé	Waters Edge <i>California</i>	4.80	6.90
Dry Rosé	La Voile <i>France</i>	4.80	6.90
White Wine			
Sauvignon Blanc	Rio Roca <i>Chile</i>	4.80	6.90
Chardonnay	Pierre Lacasse <i>France</i>	4.80	6.90
Pinot Grigio	Bivio <i>Italy</i>	4.80	6.90
Verdejo (vegan)	Amigo de la Tierra <i>Spain</i>	4.80	6.90

FROM THE BAR

We, whenever possible, source local Devon produce

ALE, CIDERS & LAGERS

We have four local cask ales, two lagers, two local ciders and Guinness on draught

A selection of local fruit ciders, bottle beers and lagers

A selection of low and alcohol-free beers

SOFT DRINKS

A large selection of Devon's Luscombe's soft drinks

Fever-Tree mixers

Cola and lemonade on draught

Apple, Grapefruit, Orange and Tomato juice

HOT DRINKS

Tea by mug or pot - Breakfast, Green, Mint, Earl Grey, Berry

Coffee - Filtered, Americano, Espresso, Cappuccino, Caffe Latte, Mocha, Flat White

Hot Chocolate, with Marshmallows

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