



ROASTED RED PEPPER HUMMUS
with flatbread (ve) £4

BLACK OLIVE TAPENADE
with flatbread (v) £4

MIXED PICKLES (v) £2.50
MARINATED OLIVES (v) £2.50

SOURDOUGH BREAD
& black truffle butter (v)
£2.50

FRANKIES (Bombay burrito)
Curry potatoes, roasted Indian
cauliflower, chickpeas, spinach,
pickled onion and coriander mint
chutney (v) £8

RIB EYE STEAK
Truffle oil, parmesan shavings,
greens and salad £16

SUPERFOOD SALAD
Quinoa, feta and roasted sweet
potatoes (v) £10

GRILLED AUBERGINE
With Zaatar spice roasted
cherry tomatoes and tahini
sauce (v) £7.50

**HALF LEMON & ROSEMARY
CHICKEN**
greens and salad £9.75

TRIO OF LANGOUSTINES
With mango salsa £6.75

TRIPLE COOKED CHIPS
Smoky chipotle aioli (v) £3

BATTERED FISH GOUJONS
with minted mushy peas £8

VEGAN LENTIL MEATBALLS
with coconut curry sauce(v)
£6.95

CRISPY VEGAN QUINOA CAKES
With tomato and chickpea
relish £7



THE LAMB INN SEASONAL FEASTS

platters for sharing

SEASONAL MEAT FEAST

Black olive tapenade
Roasted red pepper hummus.
Lemon and rosemary chicken,
Trio of langoustines
Rib Eye Steak,
Grilled greens,
Salad in house vinaigrette,
Flatbreads, sourdough
and truffled butter
Mixed pickles
for 2 -£35

SEASONAL VEGGIE FEAST

Black olive tapenade
Roasted red pepper hummus.
Zaatar roasted Aubergine.
Frankies
Crispy vegan quinoa cakes
with tomato and chickpea relish
Grilled greens
Salad in house vinaigrette,
Flatbreads, sourdough and truffled butter
Mixed pickles
for 2 -£30

LAMB INN

HOMEMADE BURGERS

BEEF AND SLOW ROASTED BRISKET BURGER

Monterey jack
cheese, red
cabbage slaw,
baby gem, served
on a brioche bun
*with triple cooked
chips* £14

SMOKEY CHIPOTLE BLACK BEAN BURGER

Monterey jack
cheese, red
cabbage slaw,
baby gem served
on a brioche bun
*with triple cooked
chips (v)* £10

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



DESSERTS

Chocolate Orange Brownie
*with raspberry coulis and
vanilla ice cream £6*

A selection of **ice creams or
sorbets** £1.75 /scoop

**Deconstructed Lemon
Cheesecake**
With vanilla ice cream £6

West Country Cheese Board
Helford Blue, Godminster
vintage Cheddar and Sharpshams
Brie with biscuits £9



Function Room available for hire and weddings
Just ask a member of staff for details

DESSERT WINE 50ML £2

GLASS OF PORT 50ML £2

WINE BY THE GLASS

RED		175ml	250ml	Bottle
Malbec Classic	<i>Altivo - Argentina</i>	5.15	7.25	21.25
Shiraz	<i>Whistling Duck - Australia</i>	5.05	7.15	20.95
Merlot	<i>Cornellana Estate - Chile</i>	4.80	6.90	19.95
Pinot Noir	<i>Paparuda - Romania</i>	4.80	6.90	19.95
ROSÉ				
Sweet Rosé	<i>Waters Edge - California</i>	4.80	6.90	19.95
Dry Rosé	<i>La Voile - France</i>	4.80	6.90	19.95
WHITE				
Sauvignon Blanc	<i>Rio Roca Chile</i>	4.80	6.90	19.95
Chardonnay	<i>Pierre Lacasse France</i>	4.80	6.90	19.95
Pinot Grigio	<i>Bivio Italy</i>	4.80	6.90	19.95
Verdejo (vegan)	<i>Amigo de la Tierra Spain</i>	4.80	6.90	19.95

FROM THE BAR

We, whenever possible, source local Devon produce

ALES, CIDERS & LAGERS

We have four local cask ales, two lagers, two local Sandford 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 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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