

We, whenever possible, source local Devon produce

SOURDOUGH BREAD and smoked butter (v) £2.50

MIXED PICKLES (v) £2.50

MARINATED OLIVES (v) 2.50

ROASTED BEETROOT AND HUMMUS with flatbread (v) £4

BABA GANOUSH and flatbread (v) £4

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

GRILLED SQUASH, kale, Devon Blue & pine nuts (v) £7

½ LEMON AND ROSEMARY CHICKEN with greens and salad £9.75

HARISSA LAMB with greens and salad £10

CHARRED BROCCOLI, barley, red onion and harissa salad (v) £7.50

WILD BOAR SAUSAGES *on the side* £5

HALLOUMI, grilled leek & pomegranate salsa (v) £6

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

FALAFEL BURGER, *Quickes* cheddar cheese, grilled onion chutney, with herb mayo served on a brioche bun with triple cooked chips (v) £11

The Lamb Inn SEASONAL FEASTS - *platters for sharing*

SEASONAL MEAT FEAST

Burnt aubergine baba ganoush
Roasted Beetroot Hummus
Lemon and rosemary chicken,
Wild Boar sausage,
Harissa lamb
Grilled greens,
Salad in house vinaigrette,
Flatbreads, sourdough and smoked butter

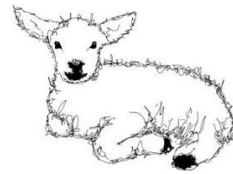
SEASONAL VEGGIE FEAST

Burnt aubergine baba ganoush
Roasted Beetroot Hummus
Seared sweet potato, honey butter,
nigella seed labneh
Grilled Squash, kale, Devon Blue & pine nuts
Charred broccoli, barley, red onion & harissa salad
Grilled greens

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.

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Mixed pickles
for 2 -£32

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

DESSERTS

Pear and Almond Slice, *blackberry coulis and vanilla ice cream* £6

Earl Grey Chocolate Pot with sesame brittle
(ve*) £6

West Country Cheese Board

Quickes oak smoked goats' cheese, Goldminster cheddar, Devon Blue and Sharphams Brie with 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

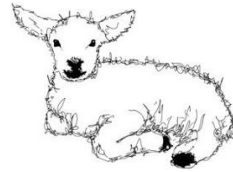
From the bar

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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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