



**SOURDOUGH BREAD**  
& Black truffle butter (v) £2.50

**MARINATED OLIVES** (ve) £2.50

**MIXED PICKLES** (ve) £2.50



**HAM HOCK TERRINE**  
homemade piccalilli (df) £5.95



**ROSE HARISSA LAMB**  
Roasted root veg (gf) £17.55



**SPICED PULL PORK ON  
THREE CHEESE MACARONI**  
topped with jalapeno &  
mozzarella cheese served with  
grilled sweetcorn and salad £14



**RAINBOW TROUT**  
With dill & caper butter, salad  
£12.55



**CHIMICHANGA**  
Stuffed with vegan feta &  
spinach, with zingy avocado  
puree and red pepper & tomato  
salsa (ve) £12



**WHOLE BAKED CAMEMBERT**  
Stuffed with garlic and  
rosemary with sourdough  
(v) £11



**...ON THE SIDE**  
**CELERIAC MASH** (v) £3  
**BOWL OF CHIPS & garlic aioli** (v) £3



**GREEN SALAD** (v) £3  
**ROASTED ROOT VEGETABLES** (v) £3  
**RAINBOW SLAW** (v) £3



**BATTERED FISH GOUJONS**  
With minted mushy peas (df)  
£10.75



**WINTER SHARING PLATE**  
Truffled Wild Mushroom Pâté  
Whole Baked Camembert  
Ham Hock Terrine  
With pickles and sourdough £18



**8OZ SIRLOIN STEAK**  
With flat mushroom stuffed with  
blue cheese rarebit and grilled  
plum tomatoes and salad £18.95



**TRUFFLED WILD MUSHROOM PÂTÉ**  
With sourdough (ve) £5



**SOUP OF DAY**  
With sourdough bread ve\* £5.95



**HALF LEMON & ROSEMARY CHICKEN**  
Roasted root veg (gf) £12.50



**HALF POUND BEEF BURGER**  
With battered onion rings,  
smoked streaky bacon,  
Monterey Jack cheese, pickles,  
rainbow slaw and Tom's secret  
burger sauce with chips £14



**SLOW COOKED BEEF**  
In red wine with mushrooms and  
celeriac mash (gf) £13



**ROASTED CAULIFLOWER**  
Marinated in spiced yoghurt with  
rose petal harissa & chickpea sauce  
& almonds (ve, gf) £8.50



**FRANKIES (Bombay burrito)**  
Curry potatoes, roasted Indian  
cauliflower, chickpeas, spinach,  
pickled onion & coriander mint  
chutney (ve) £12



**MISO BURGER**  
topped with  
Monterey Jack cheese,  
mint & pomegranate slaw  
with chips (ve\*) £10



## Lamb Inn Seasonal Feasts

*platters for sharing*

### SEASONAL MEAT FEAST

Mixed Pickles, Ham Hock Terrine,  
Roasted Red Pepper Hummus.  
flatbreads, sourdough and truffled butter

Lamb Rump

Lemon & Rosemary Chicken

Cumberland Sausages

With roasted root veg, salad in house vinaigrette  
**for 2 - £35.95**

### SEASONAL VEGGIE FEAST

Mixed Pickles, Truffled Wild Mushroom Pâté,  
Roasted Red Pepper Hummus.  
flatbreads, sourdough and truffled butter

Roasted Cauliflower

Frankies

Chimichanga

With roasted root veg, salad in house vinaigrette  
**for 2 - £31**

**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 Brownie (gf)

With raspberry coulis and vanilla ice cream £6  
\*\*Vegan Chocolate Brownie also available\*\*

### Parsnip Sticky Toffee Pudding

with spiced rum sauce (gf) £6

GLASS OF DESSERT WINE 50ML £2

### West Country Cheese Board

Helford Blue, Godminster vintage Cheddar, & Sharphams Brie with biscuits £9

A selection of ice creams or sorbets

£1.85 /scoop

GLASS OF HOUSE PORT 50ML £2 BTL £26

BOTTLE OF VINTAGE PORT POCAS LBV 2013 BTL £38

## House Wine by the glass

RED		175ml	250ml	bottle
Merlot	Cornellana Chile	£ 5.45	£ 7.75	£22.95
Shiraz	Whistling Duck Australia	£ 5.45	£ 7.75	£22.95
Pinot Noir	Paparuda Romania	£ 5.15	£ 7.35	£21.95
Malbec Classic	Pablo Cortez Argentina	£ 5.45	£ 7.75	£22.95
WHITE				
Chardonnay	Pierre Lacasse France	£ 5.15	£ 7.35	£21.95
Sauvignon Blanc	Rio Roca Chile	£ 5.15	£ 7.35	£21.95
Pinot Grigio	Bivio Italy	£ 5.45	£ 7.75	£22.95
Verdego ve	Amigo de la Tieie Spain	£ 5.45	£ 7.75	£22.95
ROSÉ				
Rosé (dry)	La Voile France	£ 5.45	£ 7.75	£22.95
White Zinfandel	Water Edge California	£ 5.45	£ 7.75	£22.95

## FROM THE BAR

We, whenever possible, source local Devon produce.

### ALES, CIDERS & LAGERS

We have up to four local cask ales, two lagers, three 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, Caffè Latte, Mocha, Flat White

Hot Chocolate, with Marshmallows

**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**