



BLACK OLIVE TAPENADE
with flatbread (v) £4

MIXED PICKLES (v) £2.50



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

MARINATED OLIVES (v) £2.50



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

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



SIRLOIN STEAK
*Truffle oil, parmesan shavings,
greens and salad £16*



CAESAR SALAD
*Grilled chicken breast, crispy streaky
bacon, anchovies, parmesan with
bay gem and house dressing £12*

GRILLED AUBERGINE
*With Zaatar spice roasted
cherry tomatoes and tahini
sauce (v) £8.50*



**HALF LEMON & ROSEMARY
CHICKEN**
greens and salad £12.50



LAMB RUMP
*With mint pesto, greens
and salad £16*

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



BATTERED FISH GOUJONS
*with minted mushy peas
£10.75*



CHIPPED POTATOES
Smoky chipotle aioli (v) £3

ROASTED RED PEPPER HUMMUS
with Flatbread (v) £4

THE LAMB INN SEASONAL FEASTS

platters for sharing

Black olive tapenade, Roasted red pepper hummus.
Flatbreads, sourdough and truffled butter plus mixed pickles

SEASONAL MEAT FEAST

Lamb Rump
Confit Chicken Leg
Pork Loin Steak
Battered Apple Wedges
*With Grilled greens,
Salad in house vinaigrette,
for 2 -£37*

SEASONAL VEGGIE FEAST

Zaatar Roasted Aubergine.
Frankies
Chimichanga *with zingy avocado puree and
red pepper & tomato salsa.*
With Grilled greens
*Salad in house vinaigrette,
for 2 -£31*

LAMB INN HOMEMADE BURGERS

**BEEF AND SLOW
ROASTED BRISKET
BURGER £14**

**SMOKEY CHIPOTLE
BLACK BEAN
BURGER (v) £10**

*Both come with
Monterey jack
cheese, red
cabbage slaw,
baby gem served
on a brioche bun
with chipped
potatoes*

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 Brownie
with raspberry coulis and vanilla
ice cream £6

Eton Mess
Raspberry coulis and Chantilly
cream £6

A selection of **ice creams**
or **sorbets** £1.85 /scoop

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

DESSERT WINE 50ML £2

GLASS OF PORT 50ML £2

WINE BY THE GLASS

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