

THE LAMB

SUNDAY MENU

Olives £3.5

Selection of olives in oil

Selection of Breads £4.5

Oils & Vinegar | Marmite Butter +£1 | Sun-dried tomato tapenade +£1

STARTERS

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French Onion Soup

Croutons, gruyere £6

Wild mushroom & leek croquettes

Smoked garlic aioli, gruyere, chestnut, rocket & chicory (v) £8

Garlic & chilli tiger prawns

Cherry tomatoes, coriander, spring onions, baguette (lf) (m) (gf(a)) £9*

Charred heritage carrots

Labneh, salsa verde, spiced almonds, pickled walnut (n) (v) (ve(a)) (gf) £7

Cold-smoked Scottish salmon

Beetroot & aquavit cured, horseradish cream, cucumber & dill, salmon roe, rye bread (al) (gf(a)) £9.5

MAIN COURSE

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Leg of lamb £18 | Barbary Duck £20 | Guinea fowl supreme £17

Nut roast (v) £15 | *Crown Prince Squash (ve) £15

Extra roast potatoes- £3.50

All dishes are served with roast potatoes, cauliflower cheese, peas, savoy cabbage, honeyed carrots & parsnips, yorkshire pudding and red wine gravy.

**Dish accompaniments will be adapted if vegan*

DESSERT

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Vanilla Crème brûlée

*Blackberry, shortbread, pear cognac (v) (gf(a)) (al) £7.5
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Warm chocolate Guinness cake

Vanilla ice cream, pistachios, maraschino cherries (al)

Cox Apple & Butternut Squash Crumble

Blackcurrant sorbet, crushed almonds (vg) (n) £6

Selection of Cheese

Pickled walnut, grapes, crackers, chutney £10

Ice cream & sorbet

Two scoops of your choice: £4

Vanilla, Salted Caramel, Coconut (ve), Blackcurrant (ve)

Add a third scoop for £2