

# THE LAMB

Menu created by



Richard Leskovsky

Head Chef

ADD  
SMALL CHIPS  
OR SALAD

£2

Marinated olives - £3.5 (gf) (lf) (vg)

Selection of breads with extra virgin olive oil & balsamic vinegar - £4.5

Add Marmite butter or sun-dried tomato tapenade (gf) (lf) (vg) - £1 each

Lamb merguez sausages, beetroot mustard, pickled chillies, baguette (m\*) (lf) - £7

Crispy polenta, salsa verde aioli, seaweed dust (gf) (vg(a)) - £6

Whitebait, sriracha aioli, charred lemon (m\*) (gf) - £6

Chicken wings, house rub, kimchi (m\*) (gf) - £7

Dirty fries, house rub, smoked garlic aioli (vg(a)) (gf) - £4

CHOOSE  
ANY 4 FOR  
£20

## GRAZING BOARDS

To share (2 guests) - £15

**VEGETARIAN** - Selection of breads, sun-dried tomato tapenade, olives, pickles, cheddar, camembert, blue stilton, rocket (gf(a)) (v)

**MEAT** - Selection of breads, marmite butter, olives, pickles, selection of charcuterie, rocket (gf(a))

# GRAZE

## A LITTLE LARGER

French onion soup  
croutons, gruyère - £6

Lamb cheeseburger - £15  
6oz lamb & mint, smoked garlic aioli, mature cheddar,  
pickled red onions, baby gem. Served with french fries or salad

Beetroot & chickpea burger - £14  
"This isn't bacon", pickled red onions, baby gem, herb mayonnaise. Served with french fries or salad (vg) (gf(a))

(al) contains alcohol | (gf) gluten free | (lf) lactose free | (n) contains nuts | (m\*) mild spice | (vg(a)) vegan (available) | (v) vegetarian

*All dishes are freshly prepared our kitchen, so some food may have traces of different ingredients and is consumed at the diner's own risk. Please notify your server in advance of any dietary requirements.*