

White

	175ml	250ml	Bottle
9 Pinot Grigio, Solstice, Italy	£6	£8	£24
Fresh and crisp with subtle notes of citrus and pear.			
10 Sauvignon Blanc, Santa Rita 8KM, Chile	£6	£8	£24
Crisp and refreshing with aromatic grassy notes and fruity gooseberry flavours.			
11 Chardonnay, Lavender Hill, California, USA	£7	£9	£26
Juicy, unoaked Chardonnay with a good intensity of flavours: mainly stone fruits, pineapple and melon with a touch of spice.			
12 Chenin Blanc, The Manor, Nederburg, South Africa	£8	£10	£29
Aromas of pineapple, peach and guava; well-balanced with delicate layers of ripe fruit on the finish.			
13 Gavi Ca'Bianca, Italy	£9	£12	£36
Fresh with aromas of white flower and green fruit, with a touch of honey and minerality on the palate.			
14 Sauvignon Blanc, Vidal Estate Marlborough, New Zealand	£9	£12	£36
Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.			

Rosé

26 Wicked Lady White Zinfandel, California, USA	£6	£8	£24
Medium-sweet, with delicious raspberry and strawberry flavours.			
27 Parini Pinot Grigio Rosé delle Venezie, Italy	£7	£9	£26
Soft, coppery-pink rosé; delicate and fruity bouquet; soft and fresh on the palate.			

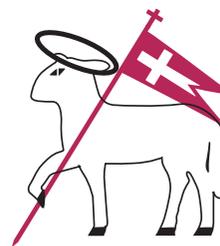
Red

29 Cabernet Sauvignon, Between Thorns, Australia	£6	£8	£24
A medium-bodied Cabernet Sauvignon, showing blackcurrant and fruits of the forest backed by notes of chocolate and vanilla on the finish.			
30 Merlot, Santa Rita 8KM, Chile	£6	£8	£24
Plums and blackberries dominate this wine, with subtle spicy and vanilla notes that come from the interaction with French and American oak.			
31 Malbec, Rare Vineyards, Pays D'Oc, France	£7	£9	£26
Having achieved fame in Argentina, Malbec returns home. Lovely violet aromas, solid fruit flavours and a splash of spiced oak.			
32 Shiraz, The Manor, Nederburg, South Africa	£8	£10	£29
An abundance of prunes and oak-spice aromas; met on the palate by flavours of ripe plums and cherries.			
33 Pinot Noir, Dashwood, New Zealand	£9	£12	£36
Cherry, hints of chocolate and spice; dark fruits follow on the palate entwined with pepper spice and a savoury finish with soft tannins.			



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Wi-Fi - Username: lambinn, Password: thelambinn



Menu

Bar

Sitting Rooms

Garden

at the LAMB INN

Served from 12pm to 3pm and 6pm to 9pm

Nibbles

Chilli and honey nuts / Smoked mixed nuts / Salted cashews 3

Marinated olives 4

Light Bites and Starters

Homemade bread, olive oil, balsamic 6

Seasonal soup of the day, homemade bread (v) 6

Creamy garlic mushrooms, toasted sourdough, watercress (ask for me vegan) 7

Crispy prawns, sweet chilli sauce 8

Chorizo sausage roll, chutney, mixed leaves 8

Individual baked Camembert, cranberry sauce, homemade bread 10

Lamb Inn Classics

Braised lamb shank, creamed potato, green beans, rosemary jus 20

Crayfish and haddock fishcakes, dressed leaves, sweet chilli sauce, chunky chips 17

Local beer battered haddock, chunky chips, mushy peas, tartare sauce 16

Venison, bacon and Emmental cheese burger, plum sauce, gherkins, brioche bun, chunky chips 17

Butternut squash, lentil and cumin Wellington (vegan), root vegetable mash, vegan gravy 15

Pork and ale sausages and mash, red onion gravy, peas (ask for me vegan) 15

Chickpea, cauliflower and spinach curry, brown rice (vegan) 14

The Grill

All served with grilled mushrooms, tomato, watercress, chunky chips, plus a choice of garlic butter, peppercorn sauce or blue cheese sauce.

36 day aged Ruby and White beef 28

8oz Sirloin steak 28

8oz Fillet steak 35

Chateaubriand for two 65

Allergy advice: All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.

Sandwiches

On your choice of white or brown bread, with homemade coleslaw and kettle chips

Rare roast sirloin of beef, rocket, horseradish 10

Smoked salmon, dill crème fraîche, cucumber 9

Honey roasted ham, Emmental, mustard mayonnaise 9

Egg mayonnaise and watercress (v) 8

Hummus and roasted vegetables (v) (ask for me vegan) 9

Toasted Ciabattas

Served with homemade coleslaw and kettle chips

Club sandwich, chicken, bacon, tomato, egg mayo, baby gem 11

Brie, lettuce, apple, sweet chilli jam (v) 9

Deli Boards

Served with homemade rustic bread

Ploughmans – honey roast ham, mini pork pie, Stilton, Brie, apple, pickles 12 | 24

Meat board – salami, pastrami, honey roast ham, chorizo sausage roll, chutney, pickles 12 | 24

Seafood board – smoked salmon mousse, pickled mackerel, crispy prawns, crayfish cocktail 12 | 24

Veggie board – grilled Halloumi, falafel, hummus, pitta bread, roasted vegetables (v) (ask for me vegan) 11 | 22

Side Orders

Chunky chips 4 | Sweet potato fries 4 | Rocket and parmesan salad 4

Desserts

Chocolate fondant, vanilla ice cream, roasted pistachio 8

Vanilla panna cotta, rhubarb compote, almond tuille 7

Passion fruit cheesecake, mango sorbet, white chocolate 8

Sticky toffee pudding, clotted cream 7

Selection of Cotswold cheeses with accompaniments for one 12 | to share 20

* Please see our daily specials board!