

THE LAMB INN

SAMPLE SUNDAY LUNCH MENU



To commence

Leek & potato soup

Gin cured salmon, pickled fennel, caviar, radish

Crispy hens egg, white mushroom fricassee

Duck parfait, brioche, orange marmalade

Ham hock, pea puree, broad beans, crackling

To continue

28 day aged striploin of beef, yorkshire pudding

Roast pork, crackling, apple sauce

Roast leg of lamb

All served with roast potatoes, seasonal vegetables, cauliflower cheese & gravy

Fillet of hake, spiced red lentils, charred baby gem, buerre blanc

Polenta cake, mushroom & almond sauce, rocket & parmesan salad

Desserts

Eton Mess

Chocolate, pistachio & raspberry delice, yoghurt sorbet

Selection of ice cream and sorbet

Frangipane tart, orange segments & orange sorbet

Selection of Cotswold cheeses with accompaniments and biscuits

2 courses for £25.00 | 3 courses for £29.50