



THE LAMB TAVERN

Sample Set Menu

Starters

Devilled lamb kidneys on toast
Goats' cheese, tartlet with rhubarb and pickled apple (v)
Seared scallops with parsley butter, scallop roe fritter and pickled apple

Mains

Wild seabass with braised baby gem and grape salad, blood orange and saffron pickles
Pork cutlet with green turnip, spring onion, apricot and ginger purée
Cotswold lamb rump and belly with roasted lemon and samphire butter
King oyster mushrooms with whipped tofu, asparagus and sesame crumb (vg)

All served with hand cut chips, garlic and parmesan courgettes and savoy cabbage with bacon

Desserts

Sticky toffee pudding with vanilla ice cream
Crème brulee
Orange and white chocolate panna cotta

Coffee and chocolates

Three courses £45 per person

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

(v)- Vegetarian (vg)- Vegan