



## THE LAMB TAVERN

### Fixed Price Set Menu

2 Courses £28.00

3 Courses £35.00

Choice of any main or grill dish with starter and/or dessert (rump steak £4 supplement)

Available Lunch (12-2.30pm) Wednesday – Saturday

Dinner (6-9pm)– Tuesday to Thursday

### Starters

Fried whitebait with lemon soured cream

£8.00

Asparagus and pea soup with crispy egg and brown butter (v)

£9.50

Seabass tartare with oregano, green chilli and burnt lemon

£12.50

Slow roast tomato and chicory salad with Laverstock buffalo mozzarella (vo)

£11.00

Devilled lamb kidneys on toast

£13.00

Goats' cheese, tartlet with rhubarb and pickled apple (v)

£11.00

Seared scallops with parsley butter, scallop roe fritter and pickled apple

£15.00

(v)- Vegetarian

(vg)- Vegan

(vo)- Vegan option available

### Mains

King oyster mushrooms with whipped tofu, asparagus and sesame crumb (vg)

£16.00

Battered hake with crushed peas and tartare sauce and hand cut chips

£19.00

sub. pressed lemon tofu (vo) £16.00

Wild seabass with braised baby gem and grape salad, blood orange and saffron pickles

£23.00

Chicken leek and ham suet pastry pie with mash and gravy

£17.50

### From the Grill

Cotswold lamb rump and belly with roasted lemon and samphire butter

£23.00

Calves' liver with bacon dumpling and fried onions

£19.50

Pork cutlet with green turnip, spring onion, apricot and ginger purée

£21.00

Halibut with tomato and red pepper stew

£22.00

28 day dry-aged steak with garlic bread, red wine butter and parsley salad

200g bavette £20.00

300g rump £27.50

### Sides

Hand cut chips	£4.50	Savoy and bacon	£4.50
Garlic and parmesan courgettes	£4.75	Chilli and anchovy broccoli	£4.75
Parmesan and truffle crisps	£4.00	Buttered mash	£4.50
Potato gratin	£4.75	Parmesan and truffle crisps	£4.00

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.