THELAMB TAVERN

> Fixed Price Set Menu
> 2 Courses $£ 28,00 \quad 3$ Courses $£ 35.00$
> (hoice of any main or grill dish with starter and/or dessert (rump steak \&4 supplement)
> Available Lunch (l2-2.30pm) Wednesday - Saturday
> Dinner (6-9pm)- Tuesday to Thursday
> Parmesan and trufflle hand-cut crisps $£ 4.00$
> Olives with chillies and anchovies $£ 4.00$
> Fried Haggis and whisky sauce $€ 7.00$
> Chicken liver pâté on toast with caramelised plums $£ 8.50$
> Fried whitebait with lemon soured cream $\quad € 8.00$

> Starters
> Roasted garlic soup with treadle glazed bacon
> £9.50
> Grilled smoked sea trout, with spiced tomato dressing, watercress
> £12.00
> Artichoke and blue cheese hash with poached egg and truffle oil(v)
> £ll. 00
> Devilled lamb kidneys on toast
> El3.00
> Goats' hhese, tartlet with pickled apple and roasted broccoli (v)
> £ll. 00

Seared scallops with confit potato, serrano ham, lemon butter and Exmoor caviar
$€ 15.00$

| Mains |
| :---: |
| Battered hake with cushed peas and tartare sauce and hand ut chips |
| E19.00 |
| sub. pressed lemon tofu(vy) El6.00 |
| Halibut with confit mushrooms, braised tomato and red wine sacce $£ 73.00$ |
| Slow braised ox cheek and beef shin cottage pie with buttered peas $€ 18.50$ |

## Sunday Roasts

All served with dripping roast potatoes, glazed carrots and parsnips, red cabbage, cauliflower cheese,
Yorkshire pudding and gravy
28 day dry-aged roast rump of beef
$£ 20.00$
Slow cooked pork belly with sage stuffing
£19.00
Rump of lamb
£22.00

## Half roast chicken with bread sauce

$£ 19.00$
Nut roast and cauliflower stuffed Yorkshire pudding with olive oil roast potatoes and marmite gravy
E17.00
Children's roast
$€ 9.50$

Sides

| Hand cut chips | $£ 4.50$ | Garlic and parmesan courgettes | $€ 4.75$ |
| :---: | :---: | :---: | :---: |
| Potato gratin | $£ 4.75$ | Buttered mash | $€ 4.50$ |
| Garden salad | $£ 4.50$ | Macaroni cheese | $£ 5.50$ |

