

The Lamb Inn



ST. VALENTINES MENU

WEDNESDAY 14TH FEBRUARY FROM 7PM

TWO COURSES £22.50 THREE COURSES £27.50

Baked whole camembert, toasted baguette, cherry tomatoes, gherkins, peppers,
home made tomato pickle (2 to share)

Trio to share :- crab Thermidor, springs smoked salmon, prawns marie rose

Goats cheese crouton, slow roasted tomatoes, black olive tapenade, basil oil

Gin and beetroot cured salmon, rye bread, pickled cucumber, lemon dressing

Game terrine, apple and date chutney, candied walnuts, hot toast



Free range chicken breast, roasted pear, creamy pear cider sauce, crispy prosciutto,
rosti potato, fine beans

Grilled sea bass fillets, seared scallop, potato and herb terrine, spinach, butter sauce

Char grilled 8oz Surrey farm Sirloin, hand cut chips, onion rings, peppercorn sauce, rocket

Pan fried pork loin steak, chorizo, cherry tomatoes, sherry, sweet potato mash, greens

Wild mushroom pithiviers, spinach, potato and herb terrine, butter sauce



Honey brandy fool, honeycomb, shortbread

Baked lemon curd, berry sorbet, praline

Passion fruit crème, elderflower poached strawberries

Warm chocolate ganache, dipping treats (2 to share)

Baked Alaska, raspberry coulis (2 to share)