



**The
Lamb Inn**
Traditional Sussex Public House

Starters and snacks

Grilled Summer vegetables, toasted sourdough, goats cheese mousse(v) 7.5

Watermelon, feta, salted almonds, pickled rind, chilli oil, lemon 55

Honey and soy cured salmon, pickled vegetable and sesame salad, lime and coriander mayo, prawn crackers 7.5

Baked whole camembert to share, crusty bread, gherkins, peppers, apples to dip 12

Something sweet

Sticky toffee pudding, topped with butterscotch sauce and vanilla ice cream 6.75

Summer berry meringue-, crisp homemade meringue with mascarpone, fresh strawberries and raspberry coulis 6.75

Snickers mess- brownie bits and crushed meringue, malted double cream, salted caramel ice cream and chocolate peanut butter sauce 6.75

Amaretti semi-freddo, semi frozen dessert with amaretti biscuits and amaretto served with raspberry coulis 6.75

Cheeseboard

1833 farmhouse Cheddar
Stilton-Colston Basset
Farmhouse Brie
Served with digestive, water biscuits

and oatcakes, homemade chutney, celery and toasted walnuts 8.5
Served with a Taylors LBV port 11

Mains

Beer battered haddock fillet, homemade mushy peas, chips, tartare sauce 14/8*

Rump of lamb, roasted pink, crushed minted new potatoes, chargrilled tenderstem broccoli and salsa Verdi 18

Coln valley smoked salmon and avocado salad, new potatoes and Summer herb mayonnaise 15

Chunky cod fillet, pan fried, served with a chickpea, tomato and chorizo ragout, chargrilled tenderstem broccoli 16

Char grilled 8oz English sirloin steak, rocket, grilled mushroom, chips, tomato, onion rings 19
add Peppercorn sauce 3

Dirty Burger- two 4oz char grilled beef patties, mature cheddar, vermouth fried onions, special sauce in a pretzel bun served with chips 15/8*

Dirty halloumi (v) -Pan seared halloumi, vermouth fried onions and special sauce in a pretzel bun served with chips(v) 14/8*

Chicken pie- tender chicken flavoured with thyme and tarragon in a shortcrust case with a puff pastry top served with roasted carrots, buttered cabbage and chips 15

Spinach, cheese and leek sausages served on butterbean mash, roasted carrots, buttered cabbage, roasted mushroom gravy 14/8

***For smaller appetite**