

The Lamb Inn

Traditional Sussex Public House

Gin of the week! Weekly there will be a gin and tonic added to this box as our gin of the week!

Starters

Roasted field mushroom, topped with goats cheese served on toast with homemade tomato pickle 7.5 *

Smoked salmon, sour cream, caperberries, rocket, red onion and crusty bread 7.5 *

Watermelon with crispy bacon, feta, salted almonds, chilli oil and lime 6*

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

Warm Apple Cake, honey syrup and custard 6

Chocolate Peanut Brownie with whipped cream and chocolate peanut sauce 6.75

Cheeseboard

1833 farmhouse Cheddar

Stilton-Colston Basset and Brie

Served with digestives, water biscuits and oatcakes, homemade chutney, toasted walnuts and celery 8.5 *

With Taylors LBV port 11

For Smaller Appetites –

Beer battered haddock fillet - homemade mushy peas, chips, tartar sauce 8 *

Dirty Burger- one 4oz char grilled beef pattie, mature cheddar, vermouth fried onions, special sauce in a bun served with chips 8 *

Dirty halloumi- Seared halloumi in a pretzel bun, vermouth fried onions, special sauce and chips (v) 8 *

Mains

Beer Battered Haddock Fillet, homemade mushy peas, chips, tartare sauce 14
***Gluten free option without batter.**

Char Grilled 8oz English Fillet Steak - rocket, grilled mushroom, chips, tomato and onion rings 24*
Add Peppercorn Sauce 3

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

Dirty Halloumi - Seared halloumi in a pretzel bun, vermouth fried onions, special sauce and chips (v) 14 *

Steak And Ale Pie - slow braised chuck steak in a rich ale gravy under a puff pastry top served with mash and seasonal vegetables 14

Poached salmon and avocado salad- flakes of salmon with avocado, mixed leaves, radish, red onion, cucumber served with newpotatoes and Summer herb mayo 14 *

Aubergine Parnigiana- char grilled sliced aubergine baked in tomato sauce with Parmesan and mozzarella served with polenta chips and rocket (v) 14*

Vegan Burger- Vegan burger, vermouth onions, vegan smoked cheddar and gherkins in a pretzel bun. Served with homemade tomato pickle & chips. 14

**Can be made Gluten Free, please ask staff.*

Sides –

Chips 3

Garlic Bread 3

Onion Rings 3

Add Cheese 1.