



SOURDOUGH BREAD

& Black truffle butter (v) £2.65

GARLIC FLATBREAD (v) £2.75

CHEESEY GARLIC FLATBREAD
(v) £3.65

MARINATED OLIVES (ve) £2.75

TRUFFLED WILD MUSHROOM PÂTÉ

With sourdough (ve*) £5.25

LAMB INN HUMMUS

and flatbread (ve) £5.25

MEXICAN JALAPENIO POPPER

GRILLED CORN with spiced
breadcrumbs & grilled jalapenio
£4.65 (v)

ON THE SIDE

BOWL OF CHIPS & garlic aioli (v)
£3.25

GREEN SALAD (ve) £3.25

SEASONAL VEGETABLES (ve) £3.25

RAINBOW SLAW (v) £3.25

PEACH & WHISKEY CHICKEN WINGS (gf)

5 for £6 or 10 for £9.75

CAESAR SALAD

Grilled chicken breast, crispy
streaky bacon, anchovies,
parmesan with baby gem and
house dressing £12.55

OVEN ROASTED SALMON

With Thai noodle salad and
lime & chilli dressing
Contains peanuts and sesame
seeds (df) £13.55

CURRY GOAT

with rice & peas (gf) £14.25

16OZ T BONE STEAK

28 day dry aged with green
leaves (gf) £22.95

BATTERED FISH & CHIPS

& minted mushy peas (df)
£14.25

HALF POUND BEEF BURGER

With battered onion rings, smoked
streaky bacon, Monterey Jack
cheese, pickles, rainbow slaw and
Tom's secret burger sauce with
chips £14.55

BUTTERMILK FRIED CHICKEN BURGER

Baby gem, cheese, rainbow slaw
and BBQ sauce with chips £13.55

CHICKEN SOUVLAKI KEBAB

Tzatziki sauce, olives, feta,
marinated tomatoes, salad and
flatbread £12.95

GRILLED PORK LOIN STEAK

with seasonal veg and salsa verdi
(gf) £12.95

SPICED PULL PORK ON THREE CHEESE MACARONI

topped with jalapeno &
mozzarella cheese served with
grilled sweetcorn and salad £14

BUTTERMILK FRIED CHICKEN FILLETS

With avocado puree and mango &
sweet chilli sauce £12.55

ROSE HARISSA LAMB

Seasonal vegetables (gf) £17.95

LAMB KOFTA KEBAB

Mint yogurt with house salad and
flatbread £12.95

QUESADILLA

Grilled tortilla stuffed with
slow roasted baby jackfruit &
mozzarella cheese with salad
(v) £12.55

FRANKIES (Bombay burrito)

Curry potatoes, roasted
Indian cauliflower, chickpeas,
spinach, pickled onion &
coriander mint chutney (ve)
£12.55

ANTIPASTI SHARING BOARD

Parma Ham, Chorizo, Salami
Milanese, marinated grilled
mediterranean vegetables, smoked
artichoke, popoucini peppers,
marinated tomatoes with
bocconcini, olives & capers, stuffed
vine leaves, slaw & home made
flatbread. £17.50 or the no meat
version (ve*) £14.50

FALAFEL BURGER

Aioli, baby gem, tomato and chips
(ve*) £11.95

STUFFED AUBERGINE WITH FRIED HALLOUMI

Stuffed with a medley of
courgette, sweet potato and
butternut squash (ve*, gf) £10.95

GREEK SALAD with feta cheese
(v, gf) £11.25

Lamb Inn Seasonal Feasts

platters for sharing

SEASONAL MEAT FEAST

ROSE HARISSA LAMB

BUTTERMILK FRIED CHICKEN FILLET

PORK LOIN STEAK

Seasonal vegetables, salad in house vinaigrette
for 2 - £34 or £42 with Antipasti starter

SEASONAL VEGGIE FEAST (v)

STUFFED AUBERGINE

FRANKIES

QUESADILLA

Seasonal vegetables, salad in house vinaigrette
for 2 - £28 or £34 with Antipasti starter

Allergen information: all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients; please inform a member of staff of any allergies or intolerances, as full allergen information for food and drink is available, upon request. **Any tips that you're kind enough to give are kept by our staff!**



Desserts

Chocolate Orange & Hazelnut Brownie (gf)
With raspberry coulis and vanilla ice cream £6
Vegan Chocolate Brownie also available

Eton Mess with seasonal fruit £6

West Country Cheese Board
Helford Blue, Godminster vintage Cheddar, &
Sharphams Brie with biscuits £9.50

A selection of **ice creams or sorbets**
£1.90 /scoop

GLASS OF DESSERT WINE 50ML £2.25

GLASS OF HOUSE PORT 50ML £2.25 BTL £26
BOTTLE OF VINTAGE PORT POCAS LBV 2013 BTL £38

House Wine by the glass

RED		175ml	250ml	bottle
Merlot	Cornellana Chile	£ 5.75	£ 8.05	£23.95
Shiraz	Whistling Duck Australia	£ 6.15	£ 8.75	£25.95
Pinot Noir	Paparuda Romania	£ 5.75	£ 8.05	£23.95
Malbec Classic	Pablo Cortez Argentina	£ 5.75	£ 8.05	£23.95
WHITE				
Chardonnay	Pierre Lacasse France	£ 5.55	£ 7.75	£22.95
Sauvignon Blanc	Rio Roca Chile	£ 5.55	£ 7.75	£22.95
Pinot Grigio	Bivio Italy	£ 5.75	£ 8.05	£23.95
Verdego ve	Amigo de la Tieie Spain	£ 5.75	£ 8.05	£23.95
ROSÉ				
Rosé (dry)	La Voile France	£ 5.75	£ 8.05	£23.95
White Zinfandel	Water Edge California	£ 5.75	£ 8.05	£23.95

PLEASE LIKE OR FOLLOW US

FROM THE BAR

We, whenever possible, source local Devon produce.

ALES, CIDERS & LAGERS

We have up to four local cask ales, two lagers, three local Sandford Ciders and Guinness on draught. A selection of local fruit ciders, bottle beers and lagers. A selection of low and alcohol-free beers

SOFT DRINKS

A large selection of Devon soft drinks, Fever-Tree mixers, Cola and lemonade on draught, Apple, Grapefruit, Orange and Tomato juice

HOT DRINKS

Tea by mug or pot – Breakfast, Green, Mint, Earl Grey, Berry
Coffee – Filtered, Americano, Espresso, Cappuccino, Caffè Latte, Mocha,
Flat White, Hot Chocolate, with Marshmallows



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Key: (v) = vegetarian (ve) = vegan, (ve*) = dish can be adjusted to vegan, (df) = dair y free, (gf) = gluten free

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