



THE LAMB INN

MENU £15

Soup of the day served with crusty bread & butter

Homemade terrine of the day with apricot & cognac chutney & toasted bread

Orkney sweet-cured herrings in honey & mustard, toasted sour dough bread & beetroot & potato salad

Garlic oyster mushrooms with toasted ciabatta topped with soft Bath cheese

BD

The Boisdale beef burger (100% beef from Stourhead farm) with red onion relish, gherkin & chips

Pie of the day; price & details on specials menu

Fresh haddock in beer batter with chips, garden peas & homemade tartare

Vegetarian dish of the day: price & details on specials menu

BD

Homemade chocolate brownies with clotted cream



THE LAMB INN

MENU £20

Soup of the day served with crusty bread & butter

Pan roasted lamb's kidneys with balsamic shallots and red wine jus

Mini Macsween haggis served with mash & bashed neeps

*Traditional twice baked Longman farm cheese soufflé with
watercress & mustard leaf salad*



*Roast 'Loch Duart' salmon with
Jerusalem artichokes & puy lentils*

Slow cooked salt beef with autumn vegetables & horseradish dumplings

*Slow cooked duck leg with braised red cabbage,
bramley apple mash & cider sauce*

*Roasted butternut squash & Dorset blue cheese risotto
with parmesan crackling*



A choice of dessert from our Pudding Menu



THE LAMB INN

MENU £25

Soup of the day served with crusty bread & butter

*Award-winning Dunkeld pepper crusted oak smoked salmon
with new potato salad & lemon cream*

Homemade terrine of the day with apricot & cognac chutney & toasted bread

Breaded whitebait with brown bread & lemon mayonnaise

BD

10 oz Rump steak with peppercorn sauce, chips & slow roasted tomato

*Pan roasted free-range pork fillet with warm salad
of oyster mushrooms & spinach, celeriac puree & Madeira sauce*

Wild mushroom risotto with shaved parmesan and thyme

Fish of the day; price & details on specials menu

BD

A choice of dessert from our Pudding Menu

A selection of Wiltshire Cheese with Crackers and Homemade Chutney



THE LAMB INN

MENU £30

Winter vegetable soup

Homemade terrine of the day with fruit & cider chutney and toasted bread

Award winning oak smoked Dunkeld salmon with fine capers and lemon

BD

Prime Stourhead rib eye steak on gratin potato with green beans and peppercorn sauce

Fish of the day; please request price & details

Saddle of venison with roasted potatoes & braised red cabbage and game

BD

Puddings from our dessert board

A selection of Wiltshire Cheese with Crackers and Homemade Chutney

BD

Freshly brewed coffee or tea



THE LAMB INN

MENU £40

Wild mushroom and roasted garlic soup with truffle oil

Monkfish medallions with sweet aubergine puree and char-grill red peppers

Award winning oak smoked Dunkeld salmon with fine capers and lemon

BD

Mini Macsween haggis served with bashed neeps, tatties & red wine jus

BD

Chef's Fish of the day

Prime fillet of Stourhead beef on a truffle mash with a Madeira sauce

Asparagus and cep risotto, rocket with a salsa verdi with parmesan crackling

BD

Puddings from our dessert board

BD

A selection of Wiltshire Cheese with Crackers and Homemade Chutney

Freshly brewed coffee or tea