

The Lamb Inn

Traditional Sussex Public House

Starters or light bites

Grilled goats cheese on roasted field mushroom served on toast with tomato pickle 8 (v)

Spanish cured meats- chorizo, lomo, Serrano ham, rocket, olives, capers and crusty bread 9

Spanish cured meats as a sharer 17

Baked whole camembert to share, crusty bread, gherkins, peppers, apples to dip 12.50 *(v)

Pub classics

Char Grilled 8oz English Fillet Steak - rocket, grilled mushroom, chips, tomato and onion rings 28*

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 16 *

Ham, egg and chips- our own honey roast ham served with two fried free-range eggs and chips 15*

Filled baguettes, served with salad garnish and potato crisps **9.00**

Sussex pork sausage and onion

Brie with salad

Bacon and brie

Roast beef with horseradish sauce

Add chips 2.00

Gin of the week

Beefeater blood orange gin, served with Fever Tree tonic water, ice and a slice of orange

Vegetarian selection

Vegan Burger- Vegan burger, vermouth onions, vegan smoked cheddar and gherkins in a soft pretzel bun. Served with homemade chutney & chips 15 (100%vegan)

Veggie BBQ- Pulled jackfruit, wood fired veggie sausage, roasted butternut squash, leaf salad, homemade barbecue sauce and leaf salad 15*

Dirty halloumi- panfried with vermouth onions, served in a pretzel bun, chips and special sauce 16*

Sides

Chips 3/4.50*

Chips seasoned with truffle oil and parmesan 4/6.50*

Garlic Bread 3.5

Add Cheese 1.5

Onion Rings 3.5

Side salad 3

For Smaller Appetites -

Dirty Burger- one 4oz char grilled beef pattie, mature cheddar, vermouth fried onions, special sauce in a pretzel bun served with chips 10.50 *

Dirty halloumi- panfried with vermouth onions, served in a pretzel bun, chips and special sauce 10.50*

Ham, egg and chips- our own honey roast ham served with a fried free-range egg and chips 10.50*

Veggie BBQ- Pulled jackfruit, wood fired veggie sausage, roasted butternut squash, leaf salad, homemade barbecue sauce and leaf salad 10.50*

*Items with an asterisk*can be made gluten free, please ask staff.*

Something sweet

Chocolate nut brownie, hot chocolate sauce and salted caramel ice cream 7.50*

Sticky toffee pudding, topped with butterscotch sauce and vanilla ice cream 7.50

Homemade meringue, clotted cream, vanilla ice cream and berry compote* 7.50

Cherry and chocolate semi freddo- semi frozen vanilla mousse with dark chocolate and cherries, black cherry compote 7.50

Baked white chocolate cheesecake with a gingernut base, orange caramel sauce 7.50

New Forest dairy Ice cream- 2.00 a scoop
Vanilla*
Salted caramel*
Stem ginger*
Honeycomb

Non dairy ice cream – 2.00 a scoop

Lamb Inn Cheeseboard
Somerset camembert, Olde Sussex cheddar, Brighton blue, Golden cross goats cheese
Served with digestives, water biscuits and oatcakes, homemade chutney, toasted walnuts and apple **10.50***

With Taylors LBV port 14

Hot drink and mini pudding

Choose one of our hot drinks to go with a small rice pudding* or small sticky toffee pudding with butterscotch sauce 6.25

Coffees, teas and liqueurs

Americano 2.75

Espresso 2.50

Double espresso 3.25

Latte 3.50

Cappuccino 3.50

Decaf Americano 2.75

Floater coffee 4

Liqueur floater coffee 5.75

Add a dash of flavoured syrup- caramel, hazelnut, cinnamon .50

Hot chocolate 3.50

Regular tea 2.25

Peppermint tea 2.25

Camomile tea 2.25

Amaretto

Cointreau

Southern comfort

Drambuie

Tia Maria

Baileys

Malt Whiskey

Other liqueurs and brandies available

June 2022