

# The Lamb Inn

Traditional Sussex Public House

## Starters or light bites

Homemade spicy Butternut squash and lentil soup with warm naan bread 7

Seaside trio- Salmon pate, toasted French bread, oak smoked Scottish salmon, lemon mayo, crispy fried king prawn in filo with soya chilli dip 9.5  
Seaside trio as a sharer 17

Baked whole camembert to share, crusty bread, gherkins, peppers, apples to dip 12 \*(v)

Smooth Brussels pate, onion marmalade, toasted French bread 7

## Pub classics

**Char Grilled 8oz English Fillet Steak** - rocket, grilled mushroom, chips, tomato and onion rings 26\*  
**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 \*

**Pie and Mash**- homemade pie of the day, under a puff pastry top served with mash and seasonal vegetables 15

**Ham, egg & chips**- our own honey glazed ham from Sussex bred pork served with two fried free-range eggs and chips 14\*

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

**Sliced cheddar** and homemade chutney

**Sausage and onion** with Lew Howard's Sussex pork sausages

**Roast local beef** with horseradish sauce

**Add chips 2.00**

**AVAILABLE LUNCHTIMES**

## Gin of the week

Gordons Sicilian lemon gin, served with Fever Tree Mediterranean tonic water, ice and lemon

## Vegetarian selection

**Vegan Burger**- Vegan burger, vermouth onions, vegan smoked cheddar and gherkins in a soft pretzel bun. Served with homemade chutney & chips 14 (100%vegan)

**Spinach and leek sausages**- veggie onion gravy, mash and seasonal veg 15

**Dirty halloumi**- panfried with vermouth onions, served in a pretzel bun, chips and special sauce 15

## Sides

Chips 2/4 \*

Chips seasoned with truffle oil and parmesan 3/5\*

Garlic Bread 3.5

Add Cheese 1.5

Onion Rings 3.5

## For Smaller Appetites -

**Beer battered haddock fillet** - homemade mushy peas, chips, tartare sauce 9 \*

**Dirty Burger**- one 4oz char grilled beef pattie, mature cheddar, vermouth fried onions, special sauce in a pretzel bun served with chips 9 \*

**Dirty halloumi**- panfried with vermouth onions, served in a pretzel bun, chips and special sauce 9

**Ham, egg & chips**- our own honey glazed ham from Sussex bred pork served with a fried free-range egg and chips 9\*

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

## Something sweet

**Apple and cinnamon white chocolate blondie**, chocolate hazelnut sauce, clotted cream ice cream 6.75\*

**Duo of desserts**-small meringue with clotted cream and fruit coulis, Cloutie pudding and custard 6.75

**Sticky Toffee Pudding**, topped with butterscotch sauce and vanilla ice cream 6.75

**Apple and raspberry crumble** with custard 6.50

**Homemade meringue** filled with clotted cream, berry coulis and vanilla ice cream 6.75\*

**New Forest dairy Ice cream- 2.00 a scoop**

Vanilla\*  
Clotted cream\*  
Salted caramel\*  
Stem ginger\*  
Honeycomb

**Non dairy ice cream** – 2.00 a scoop

### Lamb Inn Cheeseboard

Somerset camembert, Olde Sussex cheddar, Brighton blue, Dazel ash Wiltshire goats cheese  
Served with digestives, water biscuits and oatcakes, homemade chutney, toasted walnuts and apple 9 \*

*With Taylors LBV port 12*

### Hot drink and mini pudding

pick one of our hot drinks to go with a baby clotted cream and berry meringue\*  
or 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**