

The Lamb Inn

Traditional Sussex Public House

Gin of the week

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

Sunday 3rd April 2022

Grilled flat mushroom, topped with goats cheese, served on toast with tomato pickle and rocket (v)

Oak smoked salmon, salmon pate, toasted French bread, red onion and mayonnaise

Crispy fried king prawns in filo pastry with sweet chilli soya and sesame dipping sauce

Green pea and mint soup with crème fraiche and puff pastry straws

Roast topside of Sussex beef (Pure Sussex breed, Castle farm, Pevensey, East Sussex) roast potatoes, Yorkshire pudding, gravy and horseradish sauce

Roast shoulder of free-range Sussex pork, stuffing, crackling, gravy, apple sauce, roast potatoes

Veggie toad in the hole- with spinach, leek and cheese sausages, roast potatoes, red wine and mushroom gravy (v)

Roast free range chicken with stuffing, gravy & roast potatoes

Fish & Chips-beer battered haddock fillet, mushy peas, chips, tartare sauce

All meals are served with cauliflower cheese and a selection of market vegetables unless stated

Lemon tart, berry coulis, clotted cream

Sticky toffee pudding, toffee sauce, vanilla ice cream

Homemade meringue, clotted cream, ice cream and berry compote

Banana bakewell tart, clotted cream, almond brittle

2 courses 22.50

3 courses 27.50

Roast 17.50

Double meat roast 25

Small roast 12

Sides

Yorkshire pudding 1.25

Stuffing 1.25

Cauliflower cheese 4.00

Seasonal vegetables 4.00

Roast potatoes 3.50