

ME NU



STARTERS

Homemade Chefs Soup (V) £5.50
With warm artisan bread

Ham Hock Terrine £6.50
Apple and ale chutney, warm
toasted ciabatta shards.

Moules Mariniere £7.50
White wine, garlic & parsley cream
sauce with warm ciabatta

**Warm Goats Cheese
& Onion Tartlet (V)** £7.00
Rocket and beetroot salad with
balsamic glaze

**Chargrilled Lamb Kofta
Kebabs** £7.50
With mint tzatziki dip and mini flat
bread

**King Scallops with Black
Pudding** £8.50
Apple puree, and crispy smoked
bacon shard

**King Prawn & Watermelon
Cocktail** £7.50
Crisp baby gem, pickled
cucumber, with a paprika
mayonnaise & brown ciabatta

SHARING BOARDS

Baked Whole Camembert £15.00
Infused with rosemary & garlic,
Red onion chutney, celery,
marinated olives, warm rosemary
focaccia.

**Charcuterie of Cured Meats
& Cheese** £18.00
Hand cut gammon ham, salami,
pastrami, Moydens Wrekin white
and blue, apple chutney Marinated
olives, Scotch egg with warm
ciabatta loaf

Homemade Tortilla Chips(V) £8.00
Melted mozzarella, tomato salsa,
jalapeno peppers, pot of guacamole.

Add spicy cajun chicken £3.00 or
Chilli beef £3.00

**Handmade Warm
Bread Sticks** £7.50
Cheesy welsh rarebit topped with sea
salt & sesame seeds, Pot of hummus.
Add Olives £3.00

STONE BAKED 12" PIZZA

Meat Feast £12.00
Pepperoni, salami, chorizo, ham

Spicy Chicken £12.00
Cajun spiced chicken with red
peppers

Four Cheeses (V) £12.00
Brie, goats, cheddar, mozzarella

Hawaiian £12.00
Gammon ham and fresh pineapple
chunks

GRILL SECTION

Here at the lamb inn we use local suppliers sourcing
local Shropshire prime beef aged for a minimum of
at least 28 days.

8 oz Rump Steak £17.00
Firm texture & rich in flavour

8 oz Sirloin £19.00
Delicate flavour with firm texture

10 oz Gammon £15.00
With honey glazed pineapple.

Served with Hand cut chips OR french fries, flat roasted
mushroom & tomato (Upgrade to sweet potato fries £1.00)

Add a Steak Sauce £2.50
Wrekin blue cheese each
Green peppercorn
Bearnaise

BURGERS

All Burgers are served in brioche bun with lettuce,
tomato, gherkins, french fries & coleslaw
(Upgrade to sweet potato fries for £1.00)

Black & Blue / Black & Mozzarella £13.50
Smoked bacon, melted wrekin blue or melted
mozzarella with mustard mayonnaise

Peri Peri Chargrilled Chicken £13.50
Chargrilled breast of chicken & melted
mozzarella with garlic mayonnaise

The Lamb £13.50
Prime lamb burger with minted mayonnaise

**Butternut Squash & Goats Cheese
Burger(V)** £12.00
Breaded goat cheese burger with a garlic
mayonnaise

PASTA & SALADS

Traditional Beef Bolognese £14.00
Lasagne
Garlic and basil ragu tomato sauce
with cheesy bechamel sauce & garlic
bread shards

Chicken & Bacon Carbonara £14.00
Chargrilled chicken breast, Smoked
bacon in a white wine and garlic cream
sauce with penne pasta

**Macaroni & Broccoli Cheese
Bake (V)** £12.50
Macaroni pasta and broccoli in a
delicious three cheese sauce topped with
crispy herb bread crumbs with garlic
bread shards

King Prawn & Chorizo £15.00
King prawns, chorizo & red peppers in
a tomato and sweet chilli sauce with
spaghetti

Warm Goats Cheese Salad (V) £12.00
Rocket, caramelised walnuts &
beetroot with balsamic glaze

Greek Salad with Avocado (V) £12.00
Heritage tomatoes, avocado, fresh basil,
feta cheese, red onions and marinated
olives with rocket & pesto dressing.

Classic Caesar Salad (V) £10.00
Cos lettuce, herb croutons, crispy egg,
anchovies, parmesan shavings &
caesar dressing.

Add Chicken & bacon £3.00
Add Salmon £3.00

THE LAMB INN FAVOURITES

**Chargrilled Garlic & Rosemary
Lamb Chops** £19.00
Served with french beans, minted roasted new
Potatoes redcurrant and mint sauce.

**Baked Salmon with Parmesan
& Herb Crust** £16.50
Served with baby new potatoes, Baby seasonal
vegetables, hollandaise sauce.

**Loin of Pork with Sage & Black
Pudding Crust** £17.00
Served with hasselback potatoes, honey glazed
carrots, spring cabbage, apple puree, orchard
thieves sauce

Lemon & Thyme Roasted Poussin £16.00
Whole roasted marinated chicken with corn cob,
sweet potato fries & chicken gravy.

Traditional Cod & Chips £13.00
Premium fresh cask ale beer battered cod fillet,
served with homemade chips, tartare sauce
minted mushy peas.

Fillet of Seabass Nicoise £18.00
Served with gnocchi potato, green beans,
sun dried tomatoes, olives, basil with a
pesto herb oil.

Chargilled Chicken Risotto £16.00
Creamy risotto served with chargrilled chicken,
smoked bacon, leeks & parmesan cheese

Handmade Trio Pork & Leek Sausage £15.00
Served with spring onion mash potato, baby
seasonal vegetables, orchard thieves cider sauce.

Asparagus & Pea Risotto(V) £15.00
Served with chargrilled asparagus with toasted
pine nuts & shavings of hard Italian cheese

Shortcrust Pies (Pie of the day) £15.00
Served with hand cut chips, or mash potato
seasonal vegetables and gravy

Thai Inspired Red Curry
In a fragrant coconut, lemongrass, red chilli and
coriander sauce served with jasmine rice and
prawn crackers

Chicken £15.00
Vegetable(V) £13.00
King Prawn £16.00

SIDES FOR £3.50

French Fries
Sweet Potato Fries
Chunky Chips
Buttered Vegetables
Beer Battered Onion- Rings

SIDES FOR £5.50

Messy Fries with:
Beef Chilli / Cheese & Jalapenos / Cheese & Bacon
/ Piri Piri Chicken & Cheese

THE
LAMB
INN



COLD & TOASTED SANDWICHES

Sandwiches served 12:00-17:30

Served on a choice of bloomer, £7.00
white or wholemeal bread, with
side salad and crisps
ADD a cup of Soup or Fries for £3.00

Home Cooked Roast Ham,
With mustard, mayonnaise, rocket, beef, tomato

**Free Range Egg Mayonnaise
with mustard cress (V)**

Three Cheese and Chive mayonnaise (V)

King Prawn Cocktail,
Marie Rose sauce, baby gem lettuce & tomato

Croque Monsieur
With hand cut ham

Three Cheese Welsh Rarebit
With sticky onion chutney

CIABATTA HOT SANDWICHES

Rump Steak & Fried Onion £10.00
Onion chutney & rocket

Handmade Pork & Leek £8.50
Sausage
With caramelised onions

Chargrilled Peri Peri Chicken £8.50
Mayonnaise & rocket melted mozzarella

Bacon Lettuce Tomato £8.50
Smoked bacon, baby gem and beef
tomato

Warm Goats Cheese(V) £8.50
With red onion chutney rocket
and beef tomato

DESSERTS

Sticky Toffee Pudding £5.95
Salted caramel toffee sauce and vanilla
ice cream or jug custard

Vanilla Creme Brulee £5.95
With shortbread

The Lamb Inn Eton Mess £5.95
Berry compote, Strawberry ice cream,
mini meringues & chantilly cream

Bakewell Tart £5.95
With cherry ripple iced yoghurt
& cherry compote

Profiteroles £5.95
Filled with fresh cream with a belgian
dark chocolate sauce

Biscoff Cheesecake £5.95
With salted caramel ice cream

Warm Chocolate Fudge Brownie £5.95
With orange ice cream & chocolate
sauce

Selection of Luxury Farm Ice £5.95
Creams
3 scoops with wafer biscuit

Handmade Cheese Selection £8.00
With grapes, celery, apple chutney
and biscuits

ME NU



Little Lambs

CHILDREN'S STARTER MENU

Strawberry & Melon Kebabs
With pot strawberry sauce

Cheesy Garlic Bread

Homemade Soup

Vegetable Crudites Sticks
With tomato dip

CHILDREN'S MAINS MENU

Homemade Pizza
Choice of ham & pineapple or cheese & tomato(V)

Breaded Fish Fingers
French fries and mushy peas

Handmade Pork Sausages
With mashed potato, vegetables and gravy

Battered Chicken Goujons
With chips and beans

Carbonara
With garlic cream sauce & Penne Pasta

Penne Pasta in Tomato Sauce (V)

Mini Burger
Choice of beef burger or chicken with french fries

CHILDREN'S DESSERT MENU

Chocolate Brownie Bite
With vanilla ice cream & choc sauce

Strawberry Jelly
With ice cream

Strawberry & Melon Kebab
With strawberry sauce

1 Course: £5.00
2 Courses: £6.00
3 Courses: £7.00

Look out for our Little
Lamb specials offers!

THE
LAMB
INN



SUNDAY LUNCH MENU

STARTERS

Warm Grilled Goat Cheese Tartlet (V)
Caramelised walnuts and beetroot & balsamic dressing

Homemade Chefs Soup (V)
Served with warm artisan bread

Ham Hock Terrine
Apple and ale chutney, warm toasted ciabatta shards

King Prawn & Watermelon
Crisp baby gem pickled cucumber, with a paprika
mayonnaise

Cream Of Garlic Mushrooms (V)
In a white wine and garlic cream sauce with warm
ciabatta

MAINS

Roast Shropshire Beef
With homemade yorkshire pudding and rich beef meat
gravy

Roast Free Range Loin Pork
With sage and onion stuffing and apple compote

Roast Turkey Breast
With sage and onion stuffing and cranberry sauce

Roast Shropshire Leg of Lamb
Infused with garlic & rosemary and a rich redcurrant
gravy

Baked Salmon with Parmesan & Herb Crust
Baby new Potatoes and hollandaise sauce

Mushroom & Brie Wellington (V)
With cranberries & walnuts with vegetarian gravy

Asparagus & Pea Risotto (V)
Chargrilled asparagus spears, rocket and pine nut salad
& hard italian cheese

SIDES MENU

Yorkshire Pudding £1.00

Cauliflower Cheese £3.50

Chunky Chips or French £3.50
Fries

DESSERT MENU

Choose from our main dessert menu

1 Course £15.00
2 Courses £17.00
3 Courses £19.00

SPECIAL OFFERS

Steak Night!

Thursday and Friday night Specials
2 Steak's & a Bottle of Wine

Only £35

Subject to availability