

The Review

(Reviewed by Luke Smith)



“Lamb Inn Edgmond is everything you’d expect from a great local pub..”

Lance, Debbie and the team are ready to welcome you to the newly refurbished Lamb Inn, Edgmond. Offering a wide range of traditional beers and an exciting range of new beers, ciders, wines and cocktails this family and community focused pub prides itself on serving locally sourced food using only the finest ingredients.

This impressive building set in the idyllic village of Edgmond has been refurbished to a very high standard, including a huge curved glass drinks display, roomy restaurant seating, rustic wood cladding and comfy booth seating with an impeccable eye for detail.

We were greeted by one of the team and shown to our seat for the evening, and offered some drinks. The menus have a good selection of dishes to choose from; classics like soup of the day and king prawn cocktails to mussels and Thai style crab cakes. I opted for the Panko Breaded Chicken Skewers with satay sauce and flatbread and Luke decided to try the Thai Style Crab Cakes.

They didn’t take long at all to arrive, the chicken skewers were really good, and the satay sauce was a very interesting and tasty addition. Luke was very impressed with the crab cakes which were light and crispy, with a really good texture and intricate flavour.

For our main courses we chose Grilled Fillet of Seabass, with King Prawn and Crab Risotto, Rocket Salad and Parmesan, and for Luke Slow Cooked Belly Pork, with Sage Mash Potato, apple Purree, Spring Greens and Cider Sauce.

Again the dishes arrived really quickly, the presentation was excellent. The quality ingredients are evident in the flavours of the dishes, with no compromise on quantity. The Seabass was delightfully cooked and the risotto was absolutely delicious - creamy, and seasoned to perfection, with huge juicy king prawns; a stunning dish.

Luke tucked into his belly pork which was fantastic – the soft flesh melted away in his mouth and the crisp crackling, made it a real showstopper main dish sure to impress even the fussiest of foodies. Every element from the mash to the cider sauce, were simply outstanding.

The dessert menu has some classic favourites on offer with Sticky Toffee Pudding, Lemon Tart, Vanilla Cheesecake and Warm White Chocolate Chip Brownie however, the White

Food

Great quality food - made using the best ingredients and locally sourced produce, cooked fresh.

Price

Very reasonable - Starters range between £4.50 -£6, mains start at £10 up to £22 and desserts are £5.50

Verdict

The Lamb Inn is back at it’s very best. Simply great food and drinks, no messing! It’s everything you’d expect from a great local pub.

Chocolate and Raspberry Crème Brulee with Shortbread was my winner. We decided to share though - as we were getting full! This thick and creamy crème brulee was out of this world, the raspberries added a burst of flavour. Every dish is home-cooked and thoughtfully prepared and presented.

There are lots of offers available including 2 steaks and 2 desserts for £30 on Thursdays, and Afternoon Tea served Monday to Saturday 12-3pm. No table bookings are required, you'll be able to pop in at any time and have a wonderful meal at the Lamb - but be warned, it is often full so if you want to avoid disappointment, booking may be wise.

Priding themselves on the highest quality food and service, Lance and Debbie are exactly what the Lamb Inn was crying out for - owners that know great food is what makes a great local pub, with an added passion for hospitality.



THE LAMB INN



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OPENING HOURS:

Sun -Thur: 12pm - 11pm

Fri & Sat: 12pm - 12am

INDOOR
& OUTDOOR
DINING
AREAS

BEER
GARDEN

PRIVATE
FUNCTIONS

Catered for offering a
choice of 3 buffet
options...

THURSDAY STEAK NIGHT

2 Steaks & 2 Desserts for £30

PIE & PUDDING

for £12 on Tuesdays



AFTERNOON TEA



SUNDAY LUNCH

SERVED 12-6PM

