

## **The Ewe & Lamb Main Menu**

### **STARTERS**

<b>House focaccia</b> with red chilli pesto and saffron aioli (V)	£6.50
<b>Caramelised garlic &amp; chive ciabatta</b> (GFO, V, VEO)	£5.50
Add cheese	£6.00
<b>Marinated olives</b> with chilli & rosemary (GF, VE)	£4.00
<b>Soup of the day</b> (V)(VEO)	£7.50
Served with rosemary focaccia	
<b>Chicken liver &amp; cognac pâté</b> (GFO)	£9.00
farmhouse chutney, rocket, crusty ciabatta	
<b>Grilled king prawn &amp; crab salad</b> (GFO)	£11.00
Gem lettuce, bloody Mary mayo, heirloom tomatoes, tomato jam, garlic croute	
<b>Lightly cured salmon tartare</b> (GF)	£10.00
Pickled baby beetroot, horseradish emulsion, dill, game chips	
<b>Twice baked mature cheddar &amp; chive soufflé</b> (V)	£9.50
Grain mustard cream leeks, pangrattato	
<b>Pulled ham hock scotch egg</b>	£9.50
With Nduja sauteed peas & broad beans, pea puree, salsa verde, cider jus	
<b>Kimchi bhaji's</b> (VEO)	£9.00
satay sauce, sticky ponzu pak choi, siracha emulsion, coriander	

### **SHARERS**

<b>Baked Camembert</b> (GFO)	£17.00
Topped with walnut dukkha & honey, farmhouse chutney, crusty ciabatta	
<b>Fish plate-</b> Cod goujons, nduja prawns pil pil, lightly cured salmon tartare	£20.00
Salmon & cod fishcake, crusty ciabatta, tartare sauce, lemon wedge	
<b>The Butchers Block</b>	£20.00
Chicken liver & cognac pate, pulled ham hock scotch egg ,coarse grain mustard & apple sausage roll, buttermilk chicken with siracha BBQ sauce,house focaccia, piccalilli and pickles	

### **MAINS**

<b>Wye valley beer battered haddock or halloumi</b> (GFO, VO)	£17.00
hand cut chips, crushed garden peas, tartare sauce, burnt lemon	
<b>Prosciutto wrapped free range chicken roulade</b> (GF)	£20.00
Truffle porcini stuffing, parmesan potato terrine, barbequed leeks, caramelised king oyster mushroom, Burnt onion puree, chicken & tarragon butter sauce	
<b>Butternut squash chana masala</b> (GFO) (VE)	£16.50
Onion bhaji, lime pickle, coconut yoghurt, onion seed chapati, garlic fried rice	
<b>Wild mushroom linguini</b> (V)	£16.50
Gorgonzola cream, caramelised roscoff onions, baby spinach, sage, topped with truffle oil & crispy onions	
<b>Baked fillet of cod</b> (GF)	£24.00
Cod cheek scampi, sprouting broccoli, samphire, triple cooked chips, saffron, mussel & caper velouté	
<b>Pan roasted fillet of salmon</b> (GF)	£25.00
On a king prawn, nduja & crab risotto, confit cherry tomato, aged parmesan, gremolata & samphire	
<b>Fillet of British beef wellington</b>	£27.50
Dirty pulled beef mash, carrot & stilton puree, wilted baby spinach, torched carrot, bordelaise sauce	
<b>The whole hog</b>	£25.00
Crispy belly pork, serrano wrapped fillet, ham hock croquette, back pudding hash browns, celeriac puree, red cabbage marmalade, spiced cider jus	

(If you have any concerns about the presence of allergens, please speak to a member of staff)  
Gluten Free (GF) Gluten Free Optional (GFO) Vegetarian (V) Vegetarian optional (VO) Vegan (VE)

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### **From the Grill**

All steaks are served with hand cut chips, garlic roast field mushroom, confit beef tomato and a Rocket, pickled shallot & parmesan salad

**Char- grilled 8oz sirloin (GF)** £26.00

**Char- grilled 10oz Ribeye (GF)** £29.00

#### **Add a sauce**

Peppercorn sauce (GF) £3.50

Stilton cream (GF) £3.50

Garlic butter (GF) £3.50

Bordelaise sauce (GF) £3.50

**Lamb kofta burger(GFO)** £17.00

Chermoula spiced halloumi, tzatziki, pickled red cabbage, hot sauce in a toasted brioche bun with side salad and skin on fries

**Char-grilled Chuck steak burger (GFO)** £17.00

Pulled ox cheek, Monterey jack cheese, English mustard mayo, crispy onions, pickled dill gherkin, gem lettuce in a toasted brioche bun with side salad and skin on fries

**Free range chicken Caesar salad (GFO)** £16.50

Char-grilled chicken breast, gem lettuce, garlic croute, Caesar dressing, Parma crisp, shaved grana Padano (**contains anchovy**)

### **SIDE ORDERS**

**Chunky chips (GF)** £4.00

Add cheese £0.50

**Skin on fries (GF)** £4.00

Add cheese £0.50

**Truffled parmesan fries (GF)** £4.50

**Side salad** £4.00

**Onion rings** £4.00

### **LUNCH/ SNACK MENU - Monday-Saturday – (12 noon till 6pm)**

**English mustard maple glazed chargrilled gammon (GF)** £15.50

2 fried hens eggs, chunky chips, garden peas and piccalilli

**Kimchi bhaji burger (V) (VEO)** £14.00

Thai pickled carrot & edamame slaw, tzatziki yogurt, lime pickle in a toasted brioche bun with skin on fries

**Grilled Lincolnshire sausage hotdog** £14.00

Cider braised onions, melted cheddar cheese, English mustard & dill mayo in a ciabatta bap with skin on fries

**Chargrilled steak ciabatta (GFO)** £15.00

chargrilled sirloin (cooked medium rare) Balsamic & onion jam, melted Cornish brie, grilled field mushrooms & rocket with skin on fries

**British ploughman's (GFO, VO)** £15.50

Pulled ham hock, Cropwell bishop stilton, grain mustard sausage roll, taw valley cheddar, pickles, piccalilli, dressed gem lettuce, granary bloomer

### **SANDWICHES - Monday-Saturday – (12 noon till 6pm)**

**Served on granary or white bloomer. Gluten free rolls available**

Ale battered cod goujons, tartare sauce, shredded gem lettuce £9.50

Taw valley mature cheddar, farmhouse chutney, rocket(V) £8.50

Pulled ham hock, piccalilli, shredded gem lettuce £9.50

Cornish Brie, cranberry sauce and rocket (V) £8.50

**Add bacon** £9.50

Scottish smoked salmon, horseradish emulsion, rocket, pickled cucumber £9.50

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