

THE LAMB INN



HEAD CHEF ELVIS YORDOR

SUNDAY AT THE LAMB STARTER & ROAST £26

LOOK FOR THE * STARRED DISHES (offer per person only)

TO START

GF bread available, please ask

* **Chefs Soup of The Day** ^V £7.50
Crusty Bread & Butter

***Wild Mushroom, Chestnut & Cranberry Pâté** ^{VG} £8
Red Onion Marmalade, Toasted Sourdough

***Som Tam Prawn & Crab Stack** £8.50
Spicy Thai Flavours, Coriander Chutney, Garlic Dough Ball

Crispy Roasted Pork Belly & White Pudding Stack £9
Warm Apple Cider Jus, Watercress Garnish

Peri Peri Sardines £9
Sautéed in Garlic & Chilli, Salad Garnish, Crusty Bread

MAIN COURSE

***Slow Roast Brisket of Beef** £19
Yorkshire Pudding, Roast Potatoes, Rich Gravy & Seasonal Vegetables

***Roast Pork & Stuffing** £19
Roast Potatoes, Rich Gravy & Seasonal Vegetables

***Nut Roast topped with Goats Cheese** ^V £19
Yorkshire Pudding, Roast Potatoes, Rich Gravy & Seasonal Vegetables

***Derbyshire Roast Leg of Lamb** £20
Yorkshire Pudding, Roast Potatoes, Rich Gravy & Seasonal Vegetables

WHY NOT ADD CAULIFLOWER
CHEESE? +£3

10oz Ribeye £28
Chunky Chips, Grilled Tomato & Field Mushroom

Classic Chicken Chasseurs ^{GF} £19
Chicken Breast topped with a Roasted Tomato, Mushroom, Bacon & White Wine Sauce, served with Creamed Potatoes & Steamed Greens

Teriyaki Salmon Supreme ^{GF} £24
Stir Fried Vegetables in Sesame Oil, Served with Sticky Garlic Fragrant Rice

Spicy Thai Green Vegetable & Tofu Curry ^{GF VG} £18
Topped with Crispy Fried Onions & Peanuts, Served with Fragrant Basmati Rice