

Country Pub & Restaurant

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• 2024 •

The
Lamb
Inn

Winkton, Dorset

LUNCH

SERVED WEDNESDAY-SATURDAY
12-2.30PM

Sourdough baguette served with salad garnish & coleslaw. £8.25

Choose from:

- Beef & Horseradish
- Cheese & Pickle **V**
- Ham, Tomato & Wholegrain Mustard
- Tuna Mayo
- Houmous & Falafel **VG**
- Fish Finger and Tartare Sauce with Little Gem Lettuce

Jacket Potatoes served with salad garnish & coleslaw. Choose from: £9.75

- Tuna Mayo
- Cheese & Beans **V**
- Homemade Vegan Curry **VG**
- Stew of the Day

Cream Tea

£7.25

Homemade scone served with clotted cream and strawberry jam, with a pot of tea.

Available all day

SIDES

Chunky Chips **V** £4.25

Cheesy Chips **V** £5.25

Fries **V** £3.75

Cheesy Fries **V** £4.75

Macaroni Cheese **V** £4.25

Homemade Battered Onion Rings **V** £3.75

Side Salad **VG0** £3.50

Garlic Bread **V** £3.50

Cheesy Garlic Bread **V** £4.50

SUNDAY ROAST

SERVED 12-5PM EVERY SUNDAY

BEEF

LAMB

CHICKEN OR PORK

VEGAN WELLINGTON

SERVED WITH SEASONAL VEG,
YORKSHIRE PUDDING, AND
HOMEMADE GRAVY.

BOOK NOW !

V - Vegetarian **VG** - Vegan **VG0** - Vegan Option Available

Please note that our food is cooked fresh by our small kitchen team, so larger groups may experience a wait.

For groups over 10 people, an optional 10% service charge will be applied to your bill.

Allergies & Intolerances: If you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. Whilst we take every care to prevent cross-contamination, we cannot guarantee that your dish will be free from allergenic ingredients as dishes are prepared in an area where these ingredients are present. As meat and fish are prepared fresh these dishes may contain bones.

MAINS

STARTERS

Garlic & Rosemary Oven Baked £8.75

Camembert V

With warm slices of sourdough baguette & caramelised onion chutney.
(GF available)

Homemade Soup of the Day V £7.25

Served with warm slices of sourdough baguette & salted butter.
(GF available)

Vegetable Fritters VG £7.00

With a hint of spice, served with houmous.
(GF ingredients)

Falafel & Moroccan Cauliflower £7.00

Bites VG

Served on a bed of mixed leaf salad, with houmous and warm slices of pitta bread.

Homemade Salt & Pepper Squid £7.75

Served with sweet chilli sauce.

Ham Hock Terrine £8.50

Served with warm slices of sourdough baguette, piccalilli & pea shoots.
(GF available)

Home-Cooked Ham, Egg & Chips £15.00

Served with peas.
(GF ingredients) (*£12.00)

Homemade Lamb Hotpot £17.50

Served with kale.

Homemade Chicken Duxelle £18.25

Chicken breast stuffed with New Forest mushroom duxelle, wrapped in parma ham. Served with homemade creamy mashed potato, a mushroom gravy, and maple-glazed carrots.

Pan Fried Calves Liver and Bacon £16.50

Served on a bed of homemade creamy mashed potato with a rich red wine onion gravy, topped with a parsnip crisp and served with seasonal veg.

Sausage & Mash VGO £16.25

Served on a bed of homemade bacon mash, with a rich red wine onion gravy, and kale.

Homemade Stew of the Day £15.50

Served with kale and a choice of either homemade creamy mashed potato, or warm slices of sourdough baguette

Mushroom Bourguignon Pie VG £14.50

Served with chips, peas and a homemade red wine onion gravy.

Vegan Curry of the Day VG £14.75

Served with long grain and wild rice, with mango chutney and a poppadom.
(GF ingredients) (*£12.00)

Add grilled chicken for £3.00

Add butterfly garlic prawns for £3.50

*Smaller appetites available

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Fish & Chips	£15.75 (*£12.75)	8oz Sirloin Steak	£22.00
Fresh Haddock fillet in our homemade beer batter, served with peas and homemade tartare. (GF available)		With chunky chips, oven roasted vine tomatoes, field mushroom, and peas. (GF available) Add peppercorn sauce for £3.25 Add butterfly garlic prawns for £3.50	
Scampi & Chips	£15.00 (*£12.00)	Pasta	
Served with chunky chips, peas, and a homemade tartare sauce.		Ravioli V	£15.75
Moules Marinière	£16.50	Butternut and sage ravioli served in a homemade rustic tomato sauce, topped with parmesan shavings.	
Served with a choice of warm slices of sourdough baguette or fries.		Spaghetti Bolognese	£16.00
Halloumi Burger V	£14.75	A homemade classic, topped with parmesan shavings.	
Served in a brioche bun with lettuce, onion, tomato and sliced gherkins, with a salsa, fries, and homemade rainbow slaw. (GF available) Double up for £3.50		Spaghetti & Vegan Meatballs VG	£14.75
Homemade Bacon & Cheeseburger	£17.00	Vegan meatballs in a homemade rustic tomato sauce, topped with vegan cheese.	
Served in a brioche bun with lettuce, onion, tomato and sliced gherkins, with a wholegrain mustard mayo, fries, and homemade rainbow slaw. (GF available) Double up for £4.00		Salad	
Buttermilk Chicken Burger	£16.00	Blue Cheese, Walnut & Pear Salad V	£16.75
Coated in panko breadcrumbs and served in a brioche bun with lettuce, onion, tomato and sliced gherkins, with a buffalo mayo, fries, and homemade rainbow slaw. Double up for £4.00		Cranborne blue cheese and walnuts tossed in our house salad and topped with fresh slices of pear.	
Garden Burger VG	£13.00	Chicken & Bacon Salad	£15.75
Spiced bean and vegetable burger served in a vegan brioche style bun with lettuce, onion, tomato and sliced gherkins & Vegan mayo, fries & salad garnish. (GF available)		Warm chicken & bacon served on a bed of our house salad, with a honey mustard dressing. (GF ingredients)	
		Halloumi, Carrot & Orange Salad V	£14.75
		Halloumi and carrot tossed in our house salad with an orange dressing and topped with fresh orange segments. (GF ingredients)	

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KIDS MENU

Cheeseburger £8.25
Our 4oz homemade beef burger in a brioche bun with lettuce & tomato, served with fries or chips.

Macaroni Cheese V £7.50
Served with a side salad and garlic bread.

Chicken Tenders £7.95

Hotdog £7.95

Fish Goujons £7.95

Sausage VGO £7.50

→ **choose from**
chips, fries, mash or rice,
and peas or beans.

VEGAN MENU

STARTERS

Vegetable Fritters VG £7.00
With a hint of spice, served with houmous.
(GF ingredients)

Falafel & Moroccan Cauliflower Bites VG £7.00
Served on a bed of mixed leaf salad, with houmous and warm slices of pitta bread.

SUNDAY ROAST

SERVED 12-5PM EVERY SUNDAY
VEGAN WELLINGTON
SERVED WITH SEASONAL VEG AND GRAVY.
BOOK NOW!

MAINS

Beyond Meat Burger VG £16.75
Served in a vegan brioche style bun with lettuce, onion, tomato and sliced gherkins & Vegan mayo, fries & salad garnish.
(GF available)

Garden Burger VG £13.00
Spiced bean and vegetable burger served in a vegan brioche style bun with lettuce, onion, tomato and sliced gherkins & Vegan mayo, fries & salad garnish.
(GF available)

Trio of Sausages & Mash VG £15.50
Served with a homemade olive oil mashed potato, peas and red wine onion gravy.
(GF ingredients)

Mushroom Bourguignon Pie VG £14.50
Served with chips, peas and a homemade red wine onion gravy.

Homemade Vegan Curry VG £14.75 (*£12.00)
Served with long grain and wild rice, with mango chutney and a poppadom.
(GF ingredients)

Spaghetti & Vegan Meatballs VG £14.75
Vegan meatballs in a homemade rustic tomato sauce, topped with vegan cheese.

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