



Sharers

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| Rosemary & Garlic Camembert Baked in Sourdough , British apple & fig chutney, celery (v) | 14.5 |
| Sourdough Boule , extra virgin olive oil, balsamic vinegar, Maldon sea salt butter (v) | 5.5 |

Starters

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| Pan-Seared Scallops , cauliflower purée, chorizo, salsa verde and beef dripping pangrattato crumb | 9.5 |
| Duck Parfait , British apple & fig chutney, toasted brioche^ | 7 |
| Handmade Scotch Egg , bloody mary ketchup, truffle oil | 6.5 |
| Grilled Goat's Cheese & Beetroot Salad , roasted balsamic beetroot, fresh apple, cherry tomatoes (v) | 6.5 |
| Roasted Butternut Squash & Mushroom Risotto , saffron milk cap, straw & porcini mushrooms, basil pesto, pumpkin seeds (ve) | sm/lrg 6.5/14 |
| Crispy Squid , red chilli & mango salsa | 7 |

Roasts

All of our roasts are served with a Yorkshire pudding, ruffled thyme- roasted potatoes, buttered savoy cabbage, leeks, peas & roasted root vegetables

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| To Share - 21 Day-Aged Sirloin of Beef, Roast Chicken, Roast Pork Belly , pigs in blankets, stuffing & red wine jus | 37 |
| 21 Day-Aged Sirloin of Beef , red wine jus | 18.5 |
| Half-roast Chicken , pig in blanket, stuffing & red wine jus | 16.5 |
| Nut Roast , root vegetable roast made with almonds and walnuts, vegetarian gravy (v) | 16 |
| Roasted Pork Belly , red wine jus | 16.5 |
| Add a side: Cauliflower Cheese (v) 4, Pigs-In-Blankets 4, Ruffled Thyme-Roasted Potatoes (ve) 5, Yorkshire Pudding (v) 0.5 | |

Mains

See our daily specials menu for seasonal dishes prepared by our chefs

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| 30 day-aged 10oz Ribeye Steak , balsamic tomato, tobacco onions, triple-cooked chips, your choice of peppercorn^, béarnaise^ or beef dripping & thyme sauce | 25 |
| Chicken, Somerset Brie & Smoked Bacon Pie , shortcrust pastry base with a crisp breadcrumb & ham topping, clotted cream mash with a pangrattato crumb, buttered leeks & cavolo nero, thyme-roasted carrots, bordelaise sauce^ | 15 |
| Pan-Roasted Fillet of Salmon , red pepper ragu, sautéed heritage potatoes, chorizo, spinach, lemon & white wine velouté | 16 |
| Nourish Bowl , Lebanese-style freekeh grains, roasted butternut squash, grilled red peppers, roasted chickpeas, hummus, pomegranate (ve) <i>Add chipotle chilli corn falafel (ve), add halloumi (v), add chicken 3</i> | 12.5 |
| Beyond Meat™ Burger , vegan burger patty, mature Cheddar alternative made with coconut oil, Scotch Bonnet sauce, pink pickled onions, vegan mayonnaise, in a toasted brioche-style bun, your choice of salad (ve) or seasoned fries (v) | 14.5 |
| Prime Steak Cheeseburger , grilled beef patty made from prime cuts of steak, smoked Cheddar cheese, toasted brioche-style bun, seasoned fries, house burger sauce <i>Add streaky smoked bacon 1.5</i> | 14.5 |
| Pale Ale-Battered Atlantic Cod & Triple-Cooked Chips , minted crushed peas, homemade tartare sauce | 15 |

Sides

Halloumi Fries (v) 7

Triple-Cooked Chips (v) 4.5

Truffled Rosemary & Parmesan Fries 5

Seasonal Vegetables (v) 4

Avocado & Cherry Tomato Salad (ve) 4

Desserts

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| Warm Belgian Chocolate Brownie , honeycomb ice cream (v) | 6.5 |
| Sticky Toffee Pudding , bourbon vanilla ice cream (v) | 6.5 |
| Caramel Biscuit Torte , cinnamon biscuit base, creamy coconut-based topping, toffee sauce (ve) | 7 |
| Blackberry Eton Mess , fresh blackberries, freshly whipped cream, British blackcurrant curd, crushed meringue, amaretti biscuits (v) | 6.5 |
| Apple & Damson Crumble , vanilla crème anglaise or bourbon vanilla ice cream (v) | 7 |
| British Cheeses , Joseph Heler handcrafted Double Gloucester, Barbers Farmhouse Mature Somerset Cheddar, Clawson Reserve Blue Shropshire stilton, Cricket St Thomas Somerset Camembert, with Fudge's biscuits, British apple & fig chutney, celery (v) | 9 |

Hot Drinks

Espresso 2.5

Cappuccino 2.75

Latte 2.75

Americano 2.5

Pot of Tea for One 2.5

Selection of Flavoured & Herbal Teas 2.5



📷 @the_lamb_chiswick

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. ^ = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.