



## mothers' day at lamberts

sunday 26<sup>th</sup> march 2017

suggested aperitif

*mothers' delight – prosecco, forced rhubarb syrup, splash of elderflower liqueur & mint leaf - £8*

sourdough, salted butter £3

starters

crispy squid, lemon aioli

watercress & sorrel soup, poached egg, rosemary & rapeseed cracker

potted colchester crab, toasted sourdough

rabbit rillettes, pickled carrots, dandelion, toast

mains & roasts

rare roasted sirloin or dexter beef, yorkshire pudding, roast potatoes, parsnips, carrots, horseradish

slow roasted herdwick lamb saddle, purple sprouting broccoli, boulanger potatoes, mint jelly

surrey chicken, confit leg, wing croquettes, spring greens, celeriac

roast brill fillet, jersey royals, crab & leek broth

purple sprouting broccoli, charred spring onions, chestnut mushroom cream, puff pastry

***kids menu – mini version of any of the above ¼ £5 or ½ £10***

extras £2 each    roast potatoes    yorkshire pudding    roast vegetables    bread & organic butter

puddings

chocolate, cherry & honeycomb parfait, salted caramel

apple flan, chantilly cream

rhubarb sponge pudding, custard

bagborough brie, quince & pear jelly, sourdough

baked drunken burt, toasted sourdough, honey, walnuts – for 2 to share £4 pp supplement

three courses - £28    two courses - £24

A discretionary 12.5% service will be added to your bill and then distributed to staff and the Inland Revenue.

If you have an allergy or intolerance please let the staff know. Game and Fowl may contain shot.

Due to the artisan nature of our suppliers we may have to change dishes from time to time.

**Lamberts**  
SEASONAL BRITISH FOOD