



market menu

dinner – tuesday 14th - thursday 16th march

starters

pickled baby carrots, purple sprouting broccoli, soft boiled egg, aioli
duck rillettes, cornichons, toast

mains

slow cooked mutton breast, mashed potatoes, spring greens
pumpkin cake, spring greens, chestnut mushrooms, cream

puddings

treacle tart, clotted cream
rice pudding, boozy prunes

two courses - £17 three courses - £20

If you have an allergy or intolerance please ask for our Allergen Data Sheet.

Lamberts
SEASONAL BRITISH FOOD

A discretionary 12.5% service will be added to your bill then distributed to staff and the Inland Revenue.
Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes from time to time.

The art in the restaurant is by local artist Fiona Brent, depicting Hayling Island and Tooting Common. This work is for sale.

