



sunday at lamberts

19th march 2017

seasonal sharpener

blackcurrant fizz - *vetriano prosecco, bramley & gage blackcurrant liqueur* 7

lamberts' bloody mary – *infused stolichnaya, spiced tomato juice, celery* 8

starters

pickled baby carrots, purple sprouting broccoli, soft boiled egg, aïoli 7

whipped driftwood, smoked beets, salsify, watercress, buckwheat 8

pickled herring, potato, capers, shallots, crème fraîche 7.5

house terrine, pickles, toasted sourdough 7

cured duck breast, orange, hazelnuts, watercress 7

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

mains

rare roasted dexter sirloin, roast potatoes, greens, carrots, yorkshire pudding, horseradish 18

slow roast dingley dell pork belly, roast potatoes, red cabbage, greens, carrots, apple sauce 17

roast yorkshire lamb saddle, roast potatoes, carrots, red onion, greens, mint jelly 18

day boat fish of the day MP

gnocchi, wild garlic, walnuts 14

pumpkin cake, spring greens, chestnut mushrooms, cream 14

sides

yorkshire pudding 2 buttered greens 3 roast potatoes 3.5 roast vegetables 3.5

puddings

yorkshire rhubarb mess 6.5

we recommend a glass of mitchell noble 2012, sémillon, clare valley 7.5

treacle tart, clotted cream 6.5

we recommend a glass of chateau la haute borie-air 2011, monbazillac 6

chocolate torte, lime sherbert 6.5

we recommend a glass of chateau de jau 2013, clos de paulilles, banyuls rimage 7

rice pudding, boozy prunes 6

we recommend a glass of chateau de stony 2014, soleil d'hivers, muscat de frontignan 7

british cheese, kennington quince jam 10

we recommend a glass of chilled ferreira tawny port 7

ice creams & sorbets 2/scoop

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

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

*A discretionary 12.5% service will be added to your bill and then distributed to staff and HMRC.
Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes.
The art for sale in the restaurant depicting Hayling Island and Tooting Common is by local artist Fiona Brent.*