



market menu

dinner – tuesday 18th - thursday 20th april

starters

griddled cornish squid, spring onions, radish, lemon dressing
pickled baby carrots, purple sprouting broccoli, soft boiled egg, aioli

mains

12 hour lamb belly, boulanger potatoes, spring greens
gnocchi, wild garlic, walnuts

puddings

apple & rhubarb flan, chantilly cream
sticky toffee pudding, toffee sauce, vanilla ice cream

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 for sale in the restaurant is by local artists Fiona Brent & Henrietta Roeder, please ask for details.

