



sunday at lamberts

23rd april 2017

seasonal sharpener

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

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

while you choose...

colchester rock oysters, shallot vinaigrette 2.75/each 15/half doz 28/doz

starters

chargrilled asparagus, hollandaise, spicy crumb 9

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

seared diver scallops, cauliflower, black pudding MP

house terrine, pickles, toasted sourdough 7

potted colchester crab, toasted sourdough 8.5

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 roasted dingley dell pork belly, roast potatoes, greens, carrots, apple sauce 17

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

hake fillet, purple sprouting broccoli, baby carrots, mussels, truffle vinaigrette 18

gnocchi, wild garlic, walnuts 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 château 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, quince jam, oatcakes 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 is by local artists Fiona Brent & Henrietta Roeder, please ask for details.