



market menu

dinner – tuesday 16th - thursday 18th may

starters

peppered sirloin, radishes, caperberries, horseradish cream
whipped goat's cheese, heritage beetroot, watercress

mains

dingley dell pork belly, black pudding, lentils, spring greens, sauce vierge
gnocchi, wild garlic, walnuts

puddings

lemon posset, shortbread
treacle tart, clotted 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.