



market menu

dinner – tuesday 11th - thursday 13th july

starters

rare sirloin of dexter beef, horseradish new potatoes, radish
griddled courgettes, shaved spenwood, preserved lemon

mains

confit creedy carver duck leg, baby turnips, fermented red cabbage
chargrilled broccoli, chilli, gnocchi, hazelnuts

puddings

cherry & almond tart, clotted cream
ice creams & sorbets

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.