



## sunday at lamberts

16<sup>th</sup> july 2017

### seasonal sharpener

strawberry fizz - *vetriano prosecco, bramley & gage strawberry liqueur* 7  
lamberts' bloody mary – *infused stolichnaya, spiced tomato juice, celery* 8

### starters

griddled courgettes, shaved spenwood, preserved lemon 7  
heritage tomatoes, chargrilled spring onions, croutons, sherry & basil dressing 7  
roasted beetroot, chargrilled celery, walnut 7  
soused mackerel, new potatoes, cucumber, sea purslane, crème fraîche 8  
pressed ox tongue terrine, red onion marmalade, pickles, toasted sourdough 7  
baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

### mains

rare roasted dexter sirloin, roast potatoes, courgettes, carrots, yorkshire pudding, horseradish 19  
creedy carver duck breast, roast potatoes, tenderstem broccoli, roasted red onion 18  
slow roast pork belly, roast potatoes, greens, roasted apple sauce 17  
plaice fillets, new potatoes, courgettes, pickled tomatoes, lemon, capers 17  
chargrilled broccoli, chilli, gnocchi, hazelnuts 14

### sides

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

### puddings

summer fruits, strawberry sorbet, honeycomb, mint & lime syrup 6  
*we recommend a glass of château de stony 2015, soleil d'hivers, muscat de frontignan* 7  
lemon curd, meringue, almond crumb 6  
*we recommend a glass of chateau la haute borie-air 2011, monbazillac* 6  
chocolate torte, kentish cherries 7  
*we recommend a glass of château de jau 2013, clos de paulilles, banyuls rimage* 7  
british cheese, chutney, 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..*