



## market menu

dinner – tuesday 12<sup>th</sup> – thursday 14<sup>th</sup> september

### *starters*

house terrine, pickles, toasted sourdough  
roasted cauliflower, golden raisins, yoghurt, cumin, honey

### *mains*

7 hour ox cheek, whipped parsnip, greens  
heritage squash, girolles, smoked aubergine caviar, hazelnuts

### *puddings*

buttermilk pudding, roasted plums  
ginger poached pear, gingerbread 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.