



sunday at lamberts

24th september 2017

seasonal sharpener

blackberry fizz - *blackberry liqueur, vetriano prosecco, rosemary* 7

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

starters

roasted cauliflower, golden raisins, yoghurt, cumin, honey 7

beetroot, chargrilled celery, walnut 7

duck rilletes, pickles, toasted sourdough 7

mussel & charred sweetcorn chowder 7

smoked mackerel, cucumber, black radish, dill ice cream 8

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

mains

herdwick lamb rump, new potatoes, roasted red onions, courgettes, mint sauce 18

rare roasted dexter rump, roast potatoes, parsnips, greens, carrots, yorkshire pudding, horseradish 19

slow roasted pork belly, roast potatoes, runner beans, carrots, apple sauce 17

cod, bok choy, cockles, black beans 16

heritage squash, girolles, smoked aubergine caviar, hazelnuts 14

sides

yorkshire pudding 2 green salad 3 roast potatoes 3.5 roast vegetables 3.5

puddings

autumn fruits, sorbet, meringue 6

we recommend a glass of la magendia de lapeyre 2014, jurancon 8

muscovado & coffee tart, crème fraîche 6.5

we recommend a glass of chateau de jau 2014, clos de paulilles, banyuls rimage 8

chocolate mousse, salted caramel, honeycomb 6

we recommend a glass of frammingham noble riesling 2016, marlborough 9

british cheese, chutney, oatcakes 10

we recommend a glass of chateau la haute borie-air 2011, monbazillac 6

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..