



great british game fortnight

saturday 14th to saturday 28th october

tasting menu

four courses 40 pounds

with matching wines 65 pounds

confit hare, rowan jelly, pickled rhubarb, toasted sourdough

jané ventura blanc selecció 2016, penedès, spain - xarello-macabeo-malvasia – natural - 125ml

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wild mushrooms, heritage squash, parsley, walnuts

gayda viognier 2016, vins de pays d'oc, France - 125ml

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breast & confit leg of partridge, celeriac, red cabbage, bread sauce, game chips

rosso di montalcino 2013, querce bettina, tuscany - 125ml

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red wine poached pear, dark chocolate, whipped stichleton

château la haute borie 2014, monbazillac – 100ml

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 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 from time to time.

Lamberts
SEASONAL BRITISH FOOD