



15th birthday tasting menu

tuesday 21st to sunday 26th november 2017

suggested seasonal sharpener

blackthorn martini – *tanqueray, sipsmith's sloe gin, blackcurrant liqueur, rosemary* 8

4 course tasting menu – 45 pounds

with matching 125ml wines 70 pounds

on arrival

sourdough bread, smoked bone marrow butter

≈

soused mackerel, roasted beetroot, black pepper cracker

jané ventura blanc selecció 2016, penedès, spain - natural

≈

seared scallop, black pudding, cauliflower

picpoul de pinet 2016, château de la mirande, languedoc

≈

herdwick mutton, wether & lamb

rasteau 2015, domaine les evigneaux, rhône valley

≈

hot chocolate pudding, salted caramel ice cream

banyuls rimage, château de jau 2014, clos de paulilles – 100ml

vegetarian 4 course tasting menu – 35 pounds

with matching 125ml wines 60 pounds

on arrival

sourdough bread, whipped salted butter

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heritage beetroot, toasted sheep's cheese, black pepper cracker

jané ventura blanc selecció 2016, penedès, spain - natural

≈

roasted cauliflower, almonds, yoghurt

picpoul de pinet 2016, château de la mirande, languedoc

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wild mushroom wellington, parsnips, cavolo nero

rasteau 2015, domaine les evigneaux, rhône valley

≈

hot chocolate pudding, salted caramel ice cream

banyuls rimage, château de jau 2014, clos de paulilles – 100ml

we also have a vegan tasting menu available

optional cheese course £4

ripe drunken burt, sourdough toast, walnut, honey

calvados domfrontais vielle reserve 2003 50ml - £8

optional cheese course £4

ripe drunken burt, sourdough toast, walnut, honey

calvados domfrontais vielle reserve 2003 50ml - £8

If you have an allergy or intolerance please ask for our Allergen Data Sheet.

Due to the artisan nature of our suppliers we may have to change dishes from time to time.

Lamberts
SEASONAL BRITISH FOOD