



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

vegan 4 course tasting menu – 35 pounds

with matching 125ml wines 60 pounds

on arrival

sourdough bread, rapeseed oil
hindleap blanc de blancs 2014, sussex

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heritage beetroot, carrot, black pepper cracker
jané ventura blanc selecció 2016, penedès, spain - natural

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roasted cauliflower, almonds, golden sultanas
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

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

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