



market menu

dinner – tuesday 14th – thursday 16th november

starters

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

mains

dingley dell pork chop, parsnips, apple, greens
heritage squash, wild mushrooms, smoked aubergine caviar, hazelnuts

puddings

ice creams & sorbets
muscovado & coffee tart, crème fraîche

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.