



market menu

dinner – tuesday 21st – thursday 23rd november

starters

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

mains

pork belly, chard, confit shallots, pear & juniper relish
heritage squash, wild mushrooms, smoked aubergine caviar,
hazelnuts

puddings

ice creams & sorbets
poached pear, dark chocolate, gingerbread ice cream

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.