



sunday at lamberts

3rd december 2017

seasonal sharpener

quince fizz – *bramley & gage quince liqueur, vetriano prosecco, orange zest* 7

lamberts' bloody mary – *infused stolichnaya, spiced tomato juice, celery* 8

starters

seared scallop, black pudding, cauliflower 10

heritage squash, wild mushrooms, smoked aubergine caviar, hazelnuts 8

celeriac, pear & walnut - *vegan, gf* 7

house terrine, pickles, toasted sourdough 7

soused mackerel, fennel, carrots, horseradish crème fraîche 8

poached pigeon breast, pickled rhubarb, crab apple jam 8

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

mains

roast goose, roast potatoes, carrots, parsnips, sprout tops, cranberry sauce, sage & chestnut stuffing 26

rare roasted hereford rump, roast potatoes, parsnips, greens, carrots, yorkshire pudding, horseradish 19

slow roasted pork belly, roast potatoes, parsnips, greens, carrots, apple sauce 17

herdwick mutton, wether & lamb, dauphinoise, kale 20

whole plaice, fennel, beetroot, seaweed, caper butter 17

cauliflower, chestnuts, lentils, sprout tops - *vegan, gf* 14

sides

yorkshire pudding 2 green salad 3 roast potatoes 3.5 roast vegetables 3.5

puddings

baked apple, pumpkin, sultanas, salted caramel - *vegan, gf* 6

we recommend a glass of moscato passito 'palazzina' 2014, il cascione, piemonte 6.5

plum frangipane tart, brown bread & armagnac ice cream 6.5

we recommend a glass of château la haute borie -air 2014, monbazillac 6

hot chocolate pudding, clotted cream 6.5

we recommend a glass of château de jau 2014, clos de paulilles, banyuls rimage 8

british cheese, quince jelly, oatcakes 10

we recommend a glass of graham's 10 year old tawny port – available chilled 8

ice creams & sorbets 2/scoop

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

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 and 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.
The art for sale in the restaurant is by local artists Fiona Brent & Henrietta Roeder, please ask for details..*