



market menu

dinner – tuesday 2nd – thursday 4th january

starters

soused mackerel, fennel, carrot, horseradish crème fraîche
celeriac, pear & walnut

mains

7 hour dexter beef, mash, parsnips, kale
heritage squash, pickled girolles, smoked aubergine caviar,
hazelnuts

puddings

chocolate, cherry, coffee & cream
ice creams & sorbets

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.