



sunday at lamberts

18th february 2018

seasonal sharpener

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

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

starters

ox tongue, pickled red cabbage 8

seared scallop, black pudding, cauliflower 10

salsify, duck egg, lentils, mustard 8

celeriac & chard rarebit 7

house terrine, pickles, toasted sourdough 7

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

mains

whole roast partridge, roast potatoes, carrots, parsnips, greens, red onion 18

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

sea bream, leeks, beetroot, lemon, capers, salsa verde 16

heritage squash, radicchio, cranberry, quinoa, pumpkin seeds 14

sides

yorkshire pudding 2 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

orange, cardamom & almond cake, crème fraiche 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, chutney, oatcakes 10

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

ice creams & sorbets 2/scoop

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..