



## market menu

dinner – tuesday 13<sup>th</sup> - thursday 15<sup>th</sup> march

### *starters*

duck liver parfait, radish, toasted sourdough  
cauliflower soup, toasted almonds, truffle oil

### *mains*

slow roasted pork belly, mashed potatoes, purple sprouting broccoli  
gnocchi, heritage squash, sage, hazelnuts, charred scallions

### *puddings*

apple & yorkshire rhubarb crumble, vanilla ice cream  
ice creams & sorbets

**two courses - £19    three courses - £22**

*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.