



sunday at lamberts

18th march 2018

noon 'til five

seasonal sharpener

quince fizz – *bramley & gage quince liqueur, amori prosecco, orange zest* 8

lamberts' bloody mary – *infused stolichnaya, spiced tomato juice, celery* 10

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 8

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

mains

pot roasted guinea fowl, roast potatoes, parsnips, greens, carrots, red onion 20

rare roasted hereford rump, roast potatoes, parsnips, greens, carrots, yorkshire pudding, horseradish 20

slow roasted pork belly, roast potatoes, parsnips, greens, carrots, apple sauce 18

hake, tomato, butterbean & chard 17

heritage squash, radicchio, cranberry, quinoa, pumpkin seeds 14.5

sides

yorkshire pudding 2 roast potatoes 3.5 roast vegetables 3.5

puddings

baked apple, pumpkin, sultanas, salted caramel - *vegan, gf* 6.5

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

orange, cardamom & almond cake, crème fraiche 7

we recommend a glass of château la haute borie -air 2014, monbazillac 6.5

hot chocolate pudding, clotted cream 7

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 2.5/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..*