



market menu

dinner – tuesday 10th - thursday 12th april

starters

rare rump of dexter beef, pickles, watercress, horseradish crème
fraîche
roast beetroot, pickled apple, goat's curd, toasted buckwheat

mains

slow roasted pork belly, cavolo nero, roast apple, black pudding
red onion tart tatin, spring vegetable salad, wild garlic, spicy
crumb

puddings

orange, cardamom & almond cake, crème fraîche
milk chocolate & vanilla ice cream, honeycomb crunch

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.