



sunday at lamberts

15th april 2018

noon 'til five

seasonal sharpener

rhubarb fizz – *yorkshire rhubarb syrup, amori prosecco* 7

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

starters

chargrilled new season asparagus, hollandaise, spicy crumb 8.5

salsify, duck egg, lentils, mustard 8

juniper pickled mackerel, boiled egg, mustard dill sauce 9

seared scallop, black pudding, cauliflower 10

house terrine, pickles, toasted sourdough 8

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

mains

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

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

pot roasted guinea fowl, roast potatoes, parsnips, purple sprouting broccoli, carrots 20

rainbow trout, leeks, asparagus, seaweed, green sauce 18

gnocchi, asparagus, wild garlic & hazelnut pesto 14

sides

yorkshire pudding 2 roast potatoes 3.5 roast vegetables 3.5

puddings

poached yorkshire rhubarb, honeycomb, ginger sorbet - *vegan, gf* 7

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..