



## market menu

dinner – tuesday 15<sup>th</sup> - thursday 17<sup>th</sup> may

### *starters*

roast beetroot, pickled apple, goat's curd, toasted buckwheat  
house terrine, red onion marmalade, pickles, toasted sourdough

### *mains*

gnocchi, asparagus, wild garlic & hazelnut pesto  
dingley dell pork belly, sautéed new potatoes, peas & kale

### *puddings*

orange, cardamom & almond cake, crème fraîche  
selection of homemade 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.