



## fathers' day at lamberts

sunday 17<sup>th</sup> june 2018

suggested seasonal sharpener

summer ginger shandy – *hazy daze ipa, double dutch ginger beer, lemon juice, mint* 6

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

starters

potted colchester crab, pickled cucumber, toasted sourdough

chargrilled isle of wight asparagus, hollandaise, spicy crumb

english pea, spinach, fresh cheese, baby fennel

house terrine, red onion marmalade, pickles, toasted sourdough

juniper pickled mackerel, boiled egg, mustard dill sauce

mains & roasts

rare roasted dexter rump, yorkshire pudding, roast potatoes, watercress,  
burnt onion, carrots, horseradish - £2 per person supplement

bbq shoulder of lamb, jersey royals, baby gem, peas, mint

slow roasted pork belly, pomme purée, roasted fennel & cherry tomatoes

hake fillet, roasted courgettes, slow roasted cherry toms, watercress, lemon & caper oil

gnocchi, isle of wight asparagus, wild garlic & hazelnut pesto

**kids menu – mini version of any of the above ¼ £5 or ½ £10**

£2.5 each roast potatoes yorkshire pudding roast vegetables £3 sourdough & home churned butter

puddings

strawberries, rhubarb, honeycomb, tooting elderflower - *vegan, gf*  
*we recommend a glass of château la haute borie - air 2014, monbazillac* 6.5

burnt lemon tart, english raspberries

*we recommend a glass of moscatel dorado, bodegas cesar florida, chipiona, jerez* 6.5

chocolate mousse cake, chantilly cream

*we recommend a glass of château de jau 2014, clos de paulilles, banyuls rimage* 8

british cheese, chutney, oatcakes - £2 per person supplement

*we recommend a glass of graham's 10 year old tawny port – available chilled* 8

ice creams & 2.5/scoop

baked drunken burt, toasted sourdough, honey, walnuts – for 2 to share £4 pp supplement

*we recommend a glass of chateau la haute borie 2014, monbazillac* 6.5

**three courses - £28      two courses - £24**

*A discretionary 12.5% service will be added to your bill and then distributed to staff and the Inland Revenue.*

*If you have an allergy or intolerance please let the staff know. 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.*

**Lamberts**  
SEASONAL BRITISH FOOD