



balham food festival

tuesday 25th– thursday 27th september 6pm - 10pm

friday 28th & saturday 29th september 6pm - 7pm

tasting menu

sample menu – subject to change please check on the day

griddled leeks, gribiche, toasted hazelnuts
grillo sicilia 2017, rupe secca, italy



heritage tomatoes, sourdough croutons, charred
spring onions, lovage
sauvignon de touraine 2016, domaine guy allion, loire



sea bream, charred courgettes, preserved
lemon, cockles
jané ventura blanc selecció 2016, penedès, spain - natural



dark chocolate pot, honeycomb
château la haute borie 2014, monbazillac

£20 per person

£35 with optional matching wines

(All wines are 100ml unless otherwise stated)

*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 then
distributed to staff and HMRC.

Due to the artisan nature of our suppliers we may have to change
dishes from time to time.

vegan tasting menu

sample menu – subject to change please check on the day

beetroot, chargrilled celery, walnut
grillo sicilia 2017, rupe secca, italy



heritage tomatoes, sourdough croutons,
charred spring onions, lovage
sauvignon de touraine 2016, domaine guy allion, loire



chargrilled provençal vegetables, aubergine caviar,
smoked garlic, rocket
jané ventura blanc selecció 2016, penedès, spain - natural



autumn fruits, sorbet, honeycomb
château la haute borie 2014, monbazillac

£20 per person

£35 with optional matching wines

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Lamberts
SEASONAL BRITISH FOOD