



market menu

dinner – tuesday 7th - thursday 9th august

starters

chargrilled leek, gribiche, toasted hazelnuts
house terrine, chutney, pickles, toasted sourdough

mains

chargrilled provençal vegetables, aubergine caviar, smoked garlic, rocket - *vegan, gf*
chargrilled dingley dell pork chop, summer kale, fennel, cherry tomatoes

puddings

chocolate mousse cake, chantilly cream
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.