



sunday at lamberts

12th august 2018

noon 'til five

seasonal sharpener

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

elderflower fizz - *amori prosecco, bramley & gage elderflower liqueur* 8

starters

chargrilled leek, gribiche, toasted hazelnuts 8

heritage tomatoes, sourdough croutons, charred spring onions, lovage - *vegan* 8

smoked mackerel, gooseberry, sorrel 7

potted colchester crab, pickled cucumber, toasted sourdough 8

duck liver parfait, red onion marmalade, toasted sourdough 8

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

mains

rare roast dexter rump, roast potatoes, red onion, carrots, greens, yorkshire pudding, horseradish 20

slow roast lamb shoulder, sautéed jersey royals, summer beans, cherry tomatoes, mint pesto 18

pot roasted guinea fowl, roast potatoes, carrots, kale, purple sprouting broccoli 18

chargrilled whole mackerel, samphire, cherry tomatoes, capers 15

chargrilled provençal vegetables, aubergine caviar, smoked garlic, rocket - *vegan, gf* 14

sides

yorkshire pudding 2 roast potatoes 3.5 roast vegetables 3.5

puddings

summer berries, honeycomb, elderflower - *vegan, gf* 7

we recommend a glass of château la haute borie -air 2014, monbazillac 6.5

burnt lemon tart, english raspberries 7

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

chocolate mousse cake, chantilly 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

baked drunken burt, sourdough toast, walnuts, honey 16 to share

we recommend a glass of 5 year old somerset cider brandy, martock 7.5

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..*