



market menu

dinner – tuesday 11th - thursday 13th september

starters

lapsang souchong poached pear, walnuts, baby spinach, devon blue

ham hock terrine, chutney, pickles, toasted sourdough

mains

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

slow roasted dingley dell pork belly, lentils, apples, black pudding

puddings

burnt lemon tart, english raspberries

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.