



## sunday at lamberts

16<sup>th</sup> september 2018

noon 'til five

seasonal sharpener

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

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

starters

chargrilled leek, gribiche, toasted hazelnuts 8

english peas, fresh cheese, baby fennel, spinach 8

smoked mackerel, fennel jam, sorrel 7

sardine, tomato salsa, toasted sourdough 7

house terrine, pickles, toasted sourdough 8

cured duck breast, damsons, kentish cobnuts 8

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

mains

rare roast dexter rump, roast potatoes, parsnip, carrots, cauliflower, yorkshire pudding, horseradish 20

slow roast pork belly, roast potatoes, red onion, carrots, greens, apple sauce 18

roast leg of lamb, sautéed new potatoes, beans, peas, cherry tomatoes, mint jelly 18

pan fried squid, chickpeas, british chorizo, watercress, gremolata 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

roast plums, lapsang poached pears, granola, almond milk sorbet - *vegan* 7

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

burnt lemon tart, english raspberries 7

*we recommend a glass of château bel-air 2014, ste. croix du mont, bordeaux* 8.5

chocolate mousse cake, chantilly cream 7

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

british cheese, spiced prunes, 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..*