



great british game tasting menu

tuesday 16th to sunday 28th october

four courses 40 pounds

with matching wines 65 pounds

game pie, piccalilli, radish

pinot bianco 2016, kellerei kurtatsch, alto adige, italy - 125ml

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venison carpaccio, sloe syrup, hazelnuts

pinot noir buis d'aps 2017 ardèche, france - 125ml

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partridge, breast & leg croquette, parsnip, black cabbage, bread sauce

chianti colli senesi 2015, campriano, tuscany -magnum - 125ml

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plum crumble, ginger ice cream

château la haute borie 2014, monbazillac – 100ml

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optional cheese course – for 2 to share £8pp

baked drunken burt, sourdough toast, walnuts, honey

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.

Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes from time to time.

Lamberts
SEASONAL BRITISH FOOD