



## market menu

dinner – tuesday 9<sup>th</sup> - thursday 11<sup>th</sup> october

### *starters*

ham hock terrine, chutney, pickles, toasted sourdough  
heritage beetroot, pear purée, pickled red onion

### *mains*

heritage squash wellington, smoked cauliflower, black cabbage,  
truffle oil - vegan  
chargrilled dingley dell pork chop, savoy cabbage, bacon, roasted  
apple

### *puddings*

dark chocolate & salted caramel pot, honeycomb  
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.