



sunday at lamberts

14th october 2018

noon 'til five

seasonal sharpener

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

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

starters

heritage beetroot, pear purée, pickled red onion, toasted buckwheat 7

fresh curd, chanterelles, watercress, preserved lemon 8

salt baked celeriac, caramelised apple, smoked walnuts - *vegan* 7

sardine, tomato salsa, toasted sourdough 7

house terrine, pickles, toasted sourdough 8

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

mains

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

whole roast partridge, roast potatoes, parsnip, cavalo nero, bread sauce 18

slow roast lamb shoulder, sautéed new potatoes, smoked aubergine, green beans, mint jelly 18

hake fillet, roasted cauliflower, cavolo nero, toasted almonds, caper nut butter 18

heritage squash wellington, smoked cauliflower, black cabbage, truffle oil - *vegan* 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

glazed apple tart, cinnamon ice cream 7

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

dark chocolate & salted caramel pot, honeycomb 5

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..