



market menu

dinner – tuesday 4th - thursday 6th december

starters

roasted beetroot, orange, watercress, buckwheat - *vegan, gf*
dexter beef carpaccio, celeriac rémoulade

mains

slow roasted pork belly, turnip, savoy, pickled apple, black
pudding crumb
heritage squash crumble, chestnuts, cranberries, sprout tops,
onion gravy - *vegan*

puddings

baked apple, pumpkin, sultanas, salted caramel - *vegan, gf*
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.