



sunday at lamberts

9th december 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

roasted salsify, lentils, soft duck egg, charred spring onion, mustard 8

pickled herring, potato, caper, dill & crème fraîche 8

cured duck, hazelnuts, damson syrup 9

jerusalem artichoke soup, truffle oil, toasted almonds 7

ham hock, pease pudding, crispy capers, toasted sourdough 8

roasted beetroot, orange, watercress, buckwheat - *vegan, gf* 7.5

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

mains

roast breast of goose & confit leg, roast potatoes, braised red cabbage, bread sauce 26

7 hour lamb shoulder, lentils, black cabbage, turnips, red onions, mint jelly 18

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

heritage squash crumble, chestnuts, cranberries, sprout tops, onion gravy - *vegan* 14

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

sides

yorkshire pudding 2 roast potatoes 3.5 roast vegetables 3.5

puddings

dark chocolate & salted caramel pot, honeycomb 5

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

lapsang poached pear, buttermilk pudding, gingerbread 7

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

baked apple, pumpkin, sultanas, salted caramel - *vegan, gf* 7

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

british cheese, quince jam, oatcakes 10

we recommend a glass of graham's 10 year old tawny port – available chilled 8

ice creams & sorbets 2.5/scoop

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..