



## sunday at lamberts

6<sup>th</sup> january 2019

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

jerusalem artichoke soup, toasted almonds, truffle oil 7

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

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

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

smoked mackerel mousse, black pepper cracker, lamb's lettuce, pickled carrot 7

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

mains

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

7 hour lamb shoulder, roast potatoes, braised red cabbage, greens, parsnip, mint jelly 18

slow roasted dingley dell pork belly, roast potatoes, charred hispi, turnip, carrot, pickled apple 18

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

brill fillet, roasted fennel, braised leeks, pickled girolles, sea purslane oil 20

extras

yorkshire pudding 2    roast potatoes 3.5    roast vegetables 3.5

puddings

chocolate mousse, 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..*