



## ***st. valentine's dinner***

*from 6pm - thursday 14<sup>th</sup> february 2019*

suggested sharpener – £8

*rhubarb g & t – hayman's gin, forced rhubarb syrup, fentimans tonic, lime*

### **four courses 40 pounds**

heritage squash, burnt shallot, parsley, lentil & sage oil

cured pigeon breast, forced rhubarb, hazelnuts

diver scallop, black pudding, smoked cauliflower

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truffled mushroom consommé

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roast brill, charred purple sprouting broccoli, brown shrimp, preserved lemon, sorrel oil

brunswick blue cheese soufflé, chargrilled leeks, hazelnuts, leek gravy

creedy carver duck breast, leg croquette, salsify, red cabbage, quince jelly

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pistachio soufflé, chocolate, raspberry, praline - *to share*

[we also have a vegan menu available here](#)

*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 then distributed to staff and HMRC.

Game and Fowl may contain shot. Due to the artisanal 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.

**Lamberts**  
SEASONAL BRITISH FOOD