



## **st. valentine's tasting menu**

*friday 15<sup>th</sup> & saturday 16<sup>th</sup> february 2019*

**five courses 90 pounds per couple**

*with matching wines 25 pounds per person*

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

*hindleap blanc de blancs 2014, bluebell vineyards, east sussex – 125ml*

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chef's amuse

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diver scallop, black pudding, smoked cauliflower

*gayda viognier 2016, vins de pays d'oc, france – 125ml*

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

*rosso di montalcino 2016, il colle, tuscany – 125ml*

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pistachio soufflé, chocolate, raspberry, praline - to share

*banyuls rimage, château de jau 2014, clos de paulilles – 100ml*

*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