



## **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*

### **vegan set menu - four courses 30 pounds**

roasted leek, pickled mushrooms, smoked quinoa - *vegan, gf*

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truffled mushroom consommé

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organic heritage squash, radicchio, burnt shallots, crispy kale

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forced rhubarb & apple crumble, oat milk sorbet

[we also have a non-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