



market menu

dinner –tuesday 12th – wednesday 13th february

starters

heritage beetroot, sheep's curd, walnuts, honey
house terrine, pickles, chutney, toasted sourdough

mains

slow roasted pork belly, braised savoy cabbage, black pudding,
apple
organic heritage squash, radicchio, burnt shallots, crispy kale -
vegan

puddings

chocolate mousse, salted caramel, honeycomb
selection of homemade ice creams & sorbets

two courses - £19 three courses - £22

If you have an allergy or intolerance please ask for our Allergen Data Sheet.

Lamberts

SEASONAL BRITISH FOOD

A discretionary 12.5% service will be added to your bill then distributed to staff and the Inland Revenue.

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