



## sunday at lamberts

10<sup>th</sup> february 2019

noon 'til five

### seasonal sharpeners

lamberts' bloody mary – *infused stolichnaya, spiced tomato juice, celery* 10

rhubarb fizz – *forced yorkshire rhubarb, amori prosecco, mint* 7

### starters

cullen skink – smoked haddock, leek & potato soup 8

heritage beetroot, sheep's curd, walnuts, honey 8

house terrine, pickles, chutney, toasted sourdough 8

pickled mackerel, potato, caper, dill & crème fraîche 8

roasted leek, pickled mushrooms, smoked quinoa - *vegan, gf* 8

cured duck, hazelnuts, damson syrup 9

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

### mains

roast whole partridge, braised red cabbage, roast potatoes, kale, damson jam 18

slow roasted dingley dell pork belly, roast potatoes, carrots, turnips, greens, apple sauce 18

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

organic heritage squash, radicchio, burnt shallots, crispy kale - *vegan* 14

turbot fillet, salsify, braised fennel, sea lettuce, cockles, preserved lemon oil 22

### extras

yorkshire pudding 2    roast potatoes 3.5    roast vegetables 3.5

### puddings

chocolate mousse, salted caramel, honeycomb 6

*we recommend a glass of château de jau 2014, clos de paulilles, banyuls rimage* 8

crème brûlée, madeleine 7

*we recommend a glass of moscatel dorado, bodegas cesar florida, chipiona, jerez* 6.5

forced rhubarb & apple crumble, oat milk sorbet – *vegan* 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 château la haute borie -air 2014, monbazillac* 6.5

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..*