



mothers' day at lamberts

sunday 31st march 2019

suggested aperitif

mothers' delight – prosecco, forced rhubarb & elderflower syrup, mint leaf - £8

starters

pickled, smoked & roasted jerusalem artichoke
roasted leek, pickled mushrooms, smoked quinoa - *vegan, gf*
pickled mackerel, potato, caper, dill & crème fraîche
crab bisque, crouton, aioli, wild garlic oil
rabbit rillettes, pickled carrots, radish, toast

mains & roasts

rare roasted rump of dexter beef, yorkshire pudding, roast potatoes, parsnips, carrots, horseradish
- £2 per person supplement

7 hour lamb shoulder, purple sprouting broccoli, boulanger potatoes, mint jelly
slow roasted pork belly, lentils, spring greens, celeriac, roasted apple
red mullet fillet, potatoes, mussels, cavolo nero, cider
spenwood cauliflower cheese, crispy crumb, roast potato, chargrilled savoy

kids menu – mini version of any of the above ¼ £5 or ½ £10

extras £2 each roast potatoes yorkshire pudding roast vegetables sourdough & home churned butter

puddings

sticky toffee pudding, toffee sauce, vanilla ice cream
we recommend a glass of chateau la haute borie 2014, monbazillac 6.5

apple & rhubarb crumble, pouring cream
we recommend a glass of moscatel dorado, bodegas cesar florida, chipiona, jerez 6.5

muscovado & coffee tart, crème fraîche
we recommend a glass of chilled graham's 10 year old tawny port 8

roasted pear, dark chocolate sorbet, praline
we recommend a glass of château de jau 2014, clos de paulilles, banyuls rimage 8

british cheese, chutney, oatcakes - £2 per person supplement
we recommend a glass of chilled graham's 10 year old tawny port 8

baked drunken burt, toasted sourdough, honey, walnuts – for 2 to share £4 pp supplement
we recommend a glass of dv by château doisy-vedrines, sauternes, bordeaux 8

three courses - £30 two courses - £26

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

If you have an allergy or intolerance please let the staff know. 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.

Lamberts
SEASONAL BRITISH FOOD